

BON APPETIT

Bistro

Appetizers

CHARCUTERIE – Assortment of three meats & cheeses accoutrements	\$26
GOAT CHEESE FONDUE – Caramelized shallots granny apples honey	\$18
HUMMUS – Double dip spicy feta toasted pita chili oil	\$16
NIÇOISE TAPENADE – White anchovy evoo garlic herbs baguette	\$18
FLATBREAD – Burrata pesto prosciutto cherry tomatoes arugula balsamico	\$24
MANILA CLAMS – Clam broth tomatoes garlic shallots Chablis	\$22
ESCARGOT – Parsley butter garlic confit toasted breadcrumbs	\$22
OCTOPUS – Roasted potato cherry tomato kalamata citrus olive oil	\$24
GULF SHRIMP – Herb butter garlic basil lemon Chablis	\$26

Soup & Salad

FRENCH ONION – Gruyère cheese croutons	\$12
FIELD GREENS – Grapes apples cranberry pecans blue honey-Dijon vinaigrette	\$14
CAESAR – Gem lettuce parmigiano fried capers breadcrumbs crème Caesar dressing	\$17
GREEK – Tomatoes onions kalamata cucumbers feta pepper oregano vinaigrette	\$18
WILD BERRY – Mix greens almonds pecans chevre berry vinaigrette	\$18
NIÇOISE – Ahi tomato avocado egg onions beans potato olives anchovy citrus oil	\$26

Entrees

BRANZINO – Sautéed spinach-arugula potatoes tomatoes onions citrus oil	\$38
SALMON – Sautéed spinach-arugula potatoes tomatoes onions pesto-cream sauce	\$36
POULET ROULETTE – Spinach feta dill asparagus risotto citrus beurre Blanc sauce	\$30
MAPLE LEAF DUCK CONFIT – Roasted potato sun-dried cherry-port wine reduction	\$32
PRIME HANGER STEAK – Brandy-peppercorn sauce roasted potatoes vegetables	\$42
BEEF BOURGUIGNON – Burgundy wine potatoes mushrooms carrots pearl onions	\$34
FRENCH DIP – Prime roast of beef burgundy au jus spicy aioli onions field greens	\$24
WAGYU BURGER – Cheddar onions lettuce tomato aioli field greens	\$20
PENNE – Wild mushrooms thyme shallots marsala wine-cream sauce	\$24
FRUITS DE MAR – Tagliatelle shrimp clams salmon tomato-garlic wine sauce	\$32
RISOTTO AUX CREVETTE – Large prawns saffron risotto arugula scampi butter	\$36

Sides

ASPARAGUS – Myers lemon extra virgin olive oil	\$12
SPINACH – Sautéed spinach, butter, confit garlic shallot lemon	\$10
POTATOES – Oven roasted butter garlic shallots lemon rosemary evoo	\$10
RISOTTO – Butter garlic shallots lemon zest crème fraîche parmesan	\$12
MUSHROOMS – Wild garlic shallots butter thyme marsala wine	\$12

Desserts

DARK CHOCOLATE SOUFFLÉ – Rians chocolate mousse (Please allow 30 min.)	\$16
GRAND MARNIER SOUFFLÉ – Crème Anglaise (Please allow 30 min.)	\$16