

# BON APPÉTIT

*Bistro*

## APPETIZERS

<b>CHARCUTERIE</b> -Assortment of three meats & cheeses   accoutrements	\$26
<b>GOAT CHEESE FONDUE</b> -Caramelized shallots   granny apples   honey	\$18
<b>HUMMUS</b> – Double   red pepper feta dip   toasted flatbread	\$16
<b>TAPENADE NOIRE</b> – Niçoise olive   capers   lemon   garlic   herbs   crostini	\$16
<b>DUCK CONFIT</b> -Flatbread   gruyère   pears   arugula   blue crumbles   caramelized onions	\$24
<b>STEAMED MANILA CLAMS</b> -Clam broth   garlic   shallots   chablis	\$22
<b>ESCARGOT</b> -Parsley butter   garlic confit   toasted breadcrumbs	\$22
<b>GRILLED OCTOPUS</b> -Roasted potato   cherry tomato   kalamata   citrus olive oil	\$24
<b>GULF SHRIMP</b> -Herb butter   garlic   basil   lemon   chablis	\$26

## SOUP & SALAD

<b>TOMATO BISQUE</b> -Tomato essence   grilled cheese toast	\$10
<b>FRENCH ONION</b> -Croutons   gruyère cheese	\$12
<b>FIELD GREENS</b> -Grapes   apples   cranberries   pecans   blue   honey- dijon vinaigrette	\$14
<b>CAESAR</b> -Gem lettuce   parmigiano   fried capers   breadcrumbs   crème caesar dressing	\$16
<b>GREEK</b> -Tomatoes   onions   kalamata   cucumbers   feta cheese   oregano   evoo	\$17
<b>WILD BERRY</b> -Mix greens   almonds   pecans   chevre   berry vinaigrette	\$17
<b>HEIRLOOM TOMATOES</b> -Pistachio encrusted feta   basil vinaigrette	\$20
<b>NIÇOISE</b> -Seared ahi   mix greens   avocado   egg   green beans   potato   olives	\$24

## ENTREES

<b>BRANZINO</b> -Sautéed spinach-arugula   potatoes   tomatoes   onions   citrus oil	\$38
<b>SALMON</b> -Sautéed spinach-arugula   potatoes   tomatoes   onions   pesto-cream sauce	\$34
<b>POULET ROULETTE</b> -Spinach   feta   dill   asparagus risotto   citrus beurre blanc sauce	\$30
<b>HANGER STEAK</b> -Brandy-peppercorn sauce   potatoes   mix greens	\$36
<b>BEEF BOURGUIGNON</b> -Burgundy wine   potatoes   mushrooms   carrots   pearl onions	\$34
<b>WAGYU BURGER</b> -Gruyère   onions   lettuce   tomato   aioli   mix greens	\$20
<b>PENNE</b> -Wild mushrooms   thyme   shallots   marsala wine-cream sauce	\$24
<b>FRUTTI DI MARE</b> -Tagliatelle   shrimp   clams   salmon   white fish   tomato-garlic sauce	\$32
<b>RISOTTO AUX CREVETTES</b> -Large prawn   saffron risotto   arugula   scampi butter	\$36

## SIDES

<b>ASPARAGUS</b> -Myers lemon   extra virgin olive oil	\$12
<b>SPINACH</b> -Sautéed spinach, butter, confit garlic   shallot   lemon	\$10
<b>POTATOES</b> -Oven roasted   butter   garlic   shallots   lemon   rosemary   evoo	\$10
<b>RISOTTO</b> -Butter   garlic   shallots   lemon zest   crème fraiche   parmesan	\$12

## DESSERTS

<b>SORBET - ICE CREAM</b>	\$10
<b>VANILLA BEAN CREME BRÛLÉE</b>	\$12
<b>CHEESECAKE</b>	\$12
<b>TIRAMISU</b>	\$12
<b>BREAD PUDDING</b>	\$12
<b>DARK CHOCOLATE SOUFFLÈ</b> (Please allow 30 minutes)	\$16
<b>GRAND MARNIER SOUFFLÈ</b> (Please allow 30 minutes)	\$16