



CONTEMPORARY FRENCH CUISINE

Bistro Menu

Appetizer Choice of:

Country Terrine, Pickled Pear, Sweet Onion Chutney
Old Fashioned Pommery Mustard
Or
Mediterranean Mussels Marinière Steamed with
Sauvignon Blanc and Fine Herbs
Or
Creamy Haricots Verts Salad, Heirloom Red Beets, Breakfast Radish,
Pistou, Micro Arugula

Ricotta Cavetelli with Fricassé of Escargot "Persillade", Spinach and Butternut Squash
(Additional \$12)

Warm Octopus, Hearts of Palm, Confit Baby Eggplant Escabeche, Sweet Pepper
(Additional \$12)

Twice Baked Upside Down Gruyère Cheese Soufflé, Parmesan Fondue
(Additional \$12)

Main Course Choice of:

Boneless Braised Beef Short Rib, Brussels Sprout, Mushroom, Butternut Squash
and Pearl Onions, Mashed Potatoes, Bordelaise Sauce
Or
Wild Salmon Pavé, "Brandade de Morue" Artichoke Barigoule,
Lardons, Butter Croutons

Australian Lamb Rack "Tartine" of Nicoise Olive, "Petit Farci", Pomme D'Auphine, Jus d'Agneau Corse
(Additional \$21)

Diver Sea Scallops Topped with Beef Short Rib, Young Fennel, Carrot Vichy and Sunburst Squash
(Additional \$21)

Black Truffle Rotisserie Chicken, Brussels Sprouts and Fingerling Potatoes, Jus Corse
(Additional \$21)

Dessert Choice of:

Dark Bittersweet & White Chocolate Mousse Napoleon, Chocolate Curls
Or
Raspberry Sorbet, Ginger Almond Tuile

Truffle Brie de Meaux, Sweet Onion Compote, Candied Nuts and Espelette Jelly
(Additional \$15)

Bittersweet Chocolate Souffle with Chocolate Ganache
(Additional \$12)

Baked Apple Tart "Tatin" with Vanilla Bean Ice Cream
(Additional \$10)

\$39.00 per person

Excluding Tax and Gratuity