

# BISTRO BRIE & BORDEAUX

IN-DOOR DINING & TO-GO

PLEASE PRE-ORDER "TO-GO" ORDERS

FRI-SUN, 5PM-8PM

*Face Coverings Required*

NO RESERVATIONS

CALL: 518-734-4911

## STARTERS

**Corn Bisque Soup**, Scented with Ginger & Lemongrass, \$7 Pint/\$12 Quart

**Classic French Onion Soup Au Gratin**, \$9

**Winter Bistro Salad**, Organic Mixed Greens, Grape Tomatoes, Diced Rainbow Beets, Walnuts, Goat Cheese Crumble, Caramelized Apple Vinaigrette, Small \$7/ Large \$12

**Fresh Lump Crab Cake** with Avocado Salsa and Organic Mixed Greens \$14

**Escargot**, Garlic Parsley Butter (Please allow 15min) Sorry not for "To-Go" \$14

**Baked Brie Tart**, Cherries, Walnuts, Figs & Mixed Greens \$10

**House-Made Duck Pâté**, Petite Salad, Cornichons, Onion Marmalade, \$14

## MAINS

**Asian Maple Glazed Salmon**, Orange, Ginger Scented, Sautéed Spinach \$25

**Seared Scallops**, Polenta Cake, Sautéed Spinach, Smoked Romesco, Sauce \$25

**PEI Mussels & Fries**, "Marinière" White Wine, Cream, Shallots, Garlic, & Parsley \$17

**Seafood Risotto**, Shrimp, Mussels, Calamari, Scallop, Diced Tomatoes, Zucchini & Saffron \$25

**Vegetable Risotto**, Diced Tomatoes, Zucchini, Asparagus Tips, Fresh Basil \$18

**Ricotta Gnocchi**, Shitake Mushrooms, Zucchini, Sundried Tomatoes, Grape Tomatoes, Basil Oil, Pecorino Romano Cheese \$18

**Organic Free-Range Roasted Chicken Breast** White Wine Shallot Sauce, Fresh Whipped Mashed Potatoes, Sautéed Spinach \$20

**Slow Braised Beef Bourguignonne**, Velvety Cabernet Sauce, Mushrooms, Carrots, Yukon Gold Baby Potatoes \$25

**New Zealand Herb Crusted Rack of Lamb**, Fresh Whipped Mashed Potatoes, Sautéed Spinach \$38

**Grilled Rib Eye 16oz**, Brandy Peppercorn Sauce \$28

## FRESH VEGETABLES AND SIDES

**Sautéed Vegetable Medley** \$7, **Garlic Spinach** \$7, **Hand-Cut French Fries** \$7,

**Fresh Whipped Mashed Potatoes** \$7, **French Baguettes**, \$3.50

## DESSERTS

**Warm Apple Pear Strudel**, Walnuts, Vanilla Ice Cream & Caramel Sauce \$7

**Chocolate Mousse**, French Dark Chocolate \$8

**Traditional Crème Brûlée & Hazelnut Espresso Crème Brûlée** \$7

**Sauternes, Dessert Wine**, Le Dauphin De Guiraud \$9/\$33

**5%-20% OFF WINE WITH TO-GO ORDERS**  
**REDS**

**Pinot Noir Bourgogne Grand Reserve, Josephine Dubois \$35 20%**  
Burgundian Pinot Noir, spicy red fruits firm well rounded

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**Louis M. Martini Cabernet Sauvignon 2017 \$38 10%**  
This Alexander Valley Cab offers ripe notes of black currant, plum, fennel and cedar. Memorable finish with structured, lingering tannins.

**Swanson Oakville Merlot 2017 \$48 10%**  
Supple, full bodied, intensely fruity, excellent balance, a very long finish, **blueberry, black currant, cedar, and toast. Great value. Four stars**

**Calera Pinot Noir, Central Coast 2016/17 \$53 10%**  
A delicious medium-bodied, smooth Pinot Noir from one of California's acclaimed vintners.

**Domaine Bois De Boursan Châteauneuf-du-Pape 2016 \$75 10%**  
A powerful, rich and full-bodied wine made from the 3 classic southern Rhône grapes: Grenache, Syrah and Mourvèdre (the GSM blend). A true classic with notes of ripe cherry, earthy spices and fine tannins.

**Trefethen Cabernet 2016 \$94 10%**  
Finely balanced, focused 100% California Cabernet Sauvignon. Smooth and full-bodied

**Caymus Cabernet Sauvignon 2016 \$175 5%**  
This wine is truly balanced, with a supple texture, Dark chocolate, sweet tobacco, cedar, vanilla and sweet licorice

**Beaujolais Nouveau, George Duboeuf \$28 5%**  
Zesty vibrant red, black cherry, currant, peach, pink peppercorn & marjoram notes

**Mac Murray, Pinot Noir 2016 \$38 10%**  
**Rich aromas of cherry, ripe blueberries and dark current. Earthy notes, balance the nuance of soft vanilla from the oak aging.**

**L'Hallali, Gigondas, Grande Reserve \$42 10%**  
75% Grenache, 15% Syrah, 5% Mourvedre & Cinsault. Concentrated, rich, zesty acidity. Extraordinary intensity, freshness, aromatic

**Haut-Segottes St. Emilion Grand Cru 2014/15 \$63 10%**  
A dry, balanced, Medium-bodied, Bordeaux blend, primarily Merlot. Dense blueberry and spice. Tannins are soft, good concentration.

**Conn Creek, Cabernet, Napa Valley 2016 \$67 10%**  
Notes of cherry, currant, plum and pomegranate mingle with toasted pecan, cocoa powder and a light overlay of vanilla

**Domaine Drouhin, Pinot Noir OR 2016 \$84 10%**  
Bright cherry, intense red berry notes, with a hint of spice.

**Silver Oak Alexander Valley Cabernet 2015 \$147 5%**  
A rich blend of currant, plum and black cherry fruit. Excellent structure, depth and concentration ending with firm, chewy tannins

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### WHITES/ROSE/SPARKLINGS/DESSERT

#### **San Cipriano Pinot Grigio \$26 20%**

Pale, straw-yellow in color with a bright and flowery fragrance. Firm acidity

#### **Château Montaud Cotes de Provence, Rosé \$29 20%**

Fruity, floral notes, freshness and good acidity for this dry rose

#### **Maddalena Chardonnay, Monterey \$38 10%**

Intense flavors of tropical fruit with aromas of citrus & guava. Barrel fermentation adds a touch of spicy oak. 2018 American winery of the year.

#### **Trefethen Chardonnay 2016 \$63 5%**

A well-balanced, medium-bodied California Chardonnay, not overly buttery or oaky.

#### **Cakebread Cellars Chardonnay, Napa Valley 2015 \$84 5%**

Concentrated, beautifully focused, peach, apple and citrus zest flavors, with mineral and spice tones enlivening the long, refreshing finish

#### **Roederer Cristal \$254 5%**

The superlative French Champagne. Aromatic, rich this champagne impresses with every delightful sip

#### **Ruffino Prosecco Brute Rose \$33 5%**

A dry sparkling Italian rose with a breath of bubbles and a subtle fruit aroma

#### **Wyatt Chardonnay \$33 20%**

A bold dry California Chardonnay, crisp minerality and ripe sweet

#### **Durand Reserve Sancerre \$42 10%**

100% Sauvignon Blanc. A delicious core of lemon verbena and straw laced. Hints of white peach and mineral. The finish is long and fresh. Delicious

#### **Joseph Drouhin Pouilly Fuisse 2017/18 \$58 10%**

100% Chardonnay from Burgundy. Vibrant, clean and crisp with tart green apple flavors no oak aging.

#### **Taittenger Brute \$66 5%**

A classic Champagne. Lively, small bubbles, vivid flavor and a dry, crisp finish

#### **Le Dauphin De Guiraud, Sauternes, Dessert Wine \$33 10%**

Sweet, balanced and deliciously highlighted by excellent fruit, all driven by a backbone of bright, racy acidity. Superb length.