

# BISTRO BRIE & BORDEAUX

## STARTERS

**\*Classic French Onion Soup**, Caramelized Onions, Artisan Croutons, Gruyère Cheese Gratin, Veal Stock \$10

**House Salad**, Organic Mixed Greens, Grape Tomatoes, Dijon Vinaigrette \$8, *GF*

**Bistro Salad**, Organic Mixed Greens, Grape Tomatoes, Diced Beets, Walnuts, Goat Cheese Crumble, Caramelized Apple Vinaigrette \$12, *GF*

**Fresh Salmon Cake**, Served Warm with Mesclun Greens, Avocado Salsa, Ginger, Scallions and Citrus, \$17

**Grilled Shrimp Three Ways**: Tropical Salsa, Avocado Mousse, and Tomato Basil \$17, *GF*

**Escargot**, Garlic Parsley Butter, served with French Bread (Please allow 15min) \$16, *GF*

**Baked Brie Tart**, Cherries, Walnuts, Figs & Mixed Greens \$14

**\*Charcuterie Board**, Cured Meats, Duck Pâté, Olive Tapenade, Cornichons, Onion Marmalade, French Bread \$15

**\*Cheese Board**, French Brie, Local Creamy Blue, Spanish Manchego, Fruit Chutney, Grapes, Apples, French Bread \$15

\* *GF w/out bread*

## MAINS

**Fish du Jour**, MP

**PEI Mussels & Fries**, “Marinière” White Wine, Light Cream, Shallots, Garlic, & Parsley \$19 *GF w/out fries*

**Seafood Pasta**, Fresh Tagliolini, Shrimps, Mussels, Diced Tomatoes, Zucchini, Saffron, Light Cream \$30

**Vegetable Pasta**, Fresh Tagliolini, Diced Tomatoes, Zucchini, Asparagus Tips, Shitake Mushrooms, Basil Puree \$22

**Roasted Chicken Breast**, Shitake Mushrooms, Tarragon, Shallot Sauce, Gratin Potatoes \$25, *GF*

**Duck En Croûte**, Spiced Ground Duck *with* Pork, Wrapped in Puff Pastry, Green Lentil Ragu, Cassis Sauce \$27

**Grilled Rib Eye 16oz**, Brandy Peppercorn Sauce \$35, *GF*

**New Zealand Herb Crusted Rack of Lamb**, Fresh Whipped Mashed Potatoes, Haricot Vert \$39 *GF w/out crust*

**Slow Braised Beef Short Ribs**, Velvety Cabernet Sauce, Fresh Whipped Mashed Potatoes \$35 *GF*

*We Respectfully Decline Substitutions Please*

## FRESH VEGETABLES AND SIDES

**Veggie Medley**: Grilled Corn, Fingerling Potatoes, Asparagus Tips, Tomatoes, \$9 **Sautéed Spinach**, \$7,

**Sautéed Haricot Vert**, \$7 **Gratin Potatoes**, \$9 **Fresh Whipped Mashed Potatoes**, \$7 **Hand-Cut French Fries** \$6,

**Warm French Baguette** \$3 \* All Veggies *GF*

## DESSERTS

*All Desserts Made Fresh in House*

**Dessert du Jour**, \$8

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

**Crème Brûlée**, Madagascar Vanilla Bean \$8 *GF*

**House Made Sorbet & Ice Cream**, Assorted Flavors \$6 *GF*

**Château Bastor-Lamontagne Sauternes** \$9/\$29 *GF*

This aromatic Sauternes has a bouquet of sweet spices, honey and orange blossom. Semillon 80%, Sauvignon 17% and Muscadelle 3%

Bon Appétit

Exécutive Chef, Stéphane Desgaches