

BISTRO BRIE & BORDEAUX

DINNER MENU

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*

Homemade Duck Pâté, with Foie Gras, Pistachios & Green Peppercorns served with Cornichons, Onion Marmalade, Petit Salad & French Bread \$15 *GF w/out bread*

Cheese Board French Brie, Local Blue, Spanish Manchego, Fruit Chutney, Apples, Walnuts, French Bread \$15 *GF w/out bread*

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

Baked Brie Tart, with Petit Salad, Grape Tomatoes, Apple Vinaigrette \$15 (*contains walnuts*)

MAINS

Fish du Jour, *MP*

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

Mushroom Risotto, Shiitake Mushrooms, Black Truffle Oil, Pecorino Romano Cheese, \$25 *GF*

Roasted Duck Breast, Fresh Whipped Mashed Potatoes, Sauteed Haricot Vert with Shallots, Cassis Sauce \$39 *GF*

Steak Frites, Grilled Rib Eye, Hand-Cut French Fries, Au Poivre Sauce \$39, *GF w/out fries*

Slow Braised Beef Short Ribs, Velvety Cabernet Sauce, Fresh Whipped Mashed Potatoes, \$39 *GF*

New Zealand Herb Crusted Rack of Lamb, Au Jus, Fresh Whipped Mashed Potatoes, Sauteed Haricot Vert w/Shallots, \$45 *GF w/out crust*

FRESH VEGETABLES AND SIDES

Sautéed Spinach, \$8 **Roasted Brussels Sprouts** w/Shallots & Pancetta, \$9 **Sauteed Haricot Vert with Shallots**, \$8

Fresh Whipped Mashed Potatoes, \$8 **Hand-Cut French Fries**, \$8 **Warm French Baguette**, \$3 **All Veggies GF*

KIDS CORNER

Fresh Tagliolini with Butter or Olive Oil \$10, **Chicken Tenders & Fries** \$12

Bon Appétit

Exécutive Chef/Owner, Stéphane Desgaches