

BISTRO BRIE & BORDEAUX

STARTERS

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

Bistro Salad, Organic Mixed Greens, Grape Tomatoes, Watermelon, Avocado, Shaved Pecorino, Citrus Dressing \$14 *GF*
with Chicken \$24, with Shrimp \$26

Burrata Salad, Heirloom Tomatoes, Baby Arugula, Balsamic Reduction Drizzle, Basil Puree, Extra Virgin Olive Oil \$16, *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

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, (*contains walnuts*), Petit Salad, Grape Tomatoes, Apple Vinaigrette \$15

MAINS

Fish du Jour, *MP*

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

Grilled Organic Free Range Chicken Breast, Sautéed Asparagus, Fresh Basil, Romesco Sauce \$25 *GF* (Contains Nuts)

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

Roasted Duck Breast, Cassis Sauce, Roasted Fingerling Potatoes, Asparagus, & Peach Medley \$39 *GF*

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

New Zealand Herb Crusted Rack of Lamb, Roasted Fingerling Potatoes, Haricot Vert \$40 *GF* w/out crust

FRESH VEGETABLES AND SIDES

Sautéed Spinach, \$8, **Sautéed Asparagus**, \$8 **Sautéed Haricot Vert**, \$8, **Roasted Fingerling 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

DESSERTS

All Desserts Made Fresh in House

Dessert du Jour, \$8

Chocolate Mousse, Imported French Dark Chocolate \$9 *GF*

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

House Made Sorbet or 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