

# LE BISTRO

## FEATURED CHAMPAGNE

### **Veuve Clicquot BRUT “Yellow Label”**

CHAMPAGNE, FRANCE

Smooth textured, aromas and flavors of apricot, peach, vanilla pastry and spice

Glass \$34.95 / Bottle \$99

### **Veuve Clicquot BRUT ROSÉ**

CHAMPAGNE, FRANCE

Full bodied and deliciously fruity, with intense flavors of juicy ripe strawberries and cherries: a burst of red fruits

Glass \$38.95 / Bottle \$110

## ENTRÉE

### APPETIZERS

#### **Coquilles Saint Jacques Provençal\***

**\$14**

Seared Scallops, Eggplant, Tomato,  
Pine Nuts, Olive Oil

#### **Escargots Bourguignonne**

**\$11**

Mushrooms, Herbed Garlic Butter  
(Contains Almonds and Hazelnuts)

#### **Moules Marinières**

**\$10**

Mussels, Shallots, White Wine, Parsley

## SOUPES ET SALADES

### SOUPS AND SALADS

#### **Soupe à l'Oignon Gratinée**

**\$8**

Baked Onion Soup, Gruyère Cheese, Crouton

#### **Soupe aux Quatre Champignons**

**\$8**

Cream of Four Mushroom Soup

#### **Salade de Crabe au Raifort**

**\$12**

#### **Sauce aux Agrumes**

Blue Lump Crab Salad, Horseradish, Citrus Sauce

#### **Salade Frisée au Crottin de Chèvre Chaud, Pancetta Sautée**

**\$11**

Frisée Salad, Warm Goat Cheese, Sautéed Pancetta

#### **Salade d'Asperges Tièdes, Oranges, Canard Fumé**

**\$10**

Warm Asparagus Salad, Orange Slices, Smoked Duck

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## LES PLATS PRINCIPAUX

### VIANDES

#### MEATS

**Filet de Boeuf aux Cinq Poivres\*** **\$32**

Five-Peppercorn 8 oz Beef Tenderloin, Light Brandy Sauce, Anna Potatoes

**Medaillons de Veau à la Sauce Morille  
Pommes Macaire\*** **\$32**

Veal Medallions, Morel Sauce, Twice-Baked Potato Cake, Seasonal Vegetables

**Carré d'Agneau Rôti\*** **\$36**

Roasted Rack of Lamb, Artichokes, Blistered Tomatoes, Zucchini, Green Olive Sauce

### VOLAILLES

#### POULTRY

**Parmentier de Canard et Carottes Braisées  
au jus d'Orange\*** **\$27**

Duck Parmentier, Orange-Braised Carrots, Microcress Salad

**Coq Au Vin** **\$24**

Red Wine-Braised Chicken, Mushrooms, Pearl Onions, Bacon

### FRUIT DE MER

#### SEAFOOD

**Sole Grenobloise** **\$39**

Sautéed Dover Sole, Lemon-Caper Butter, Croutons, Château Potatoes

**Crevettes Rôties au Beurre** **\$35**

Butter-Roasted Jumbo Shrimp, Artichokes, Château Potatoes

**Poêlée de Saint-Jacques, Vinaigre de Xérès,  
Mousseline de Choufleur\*** **\$29**

Pan-Seared Jumbo Bay Scallops, Sherry Vinegar Glaze, Cauliflower Mousseline

**Filet de Loup de Mer, Sauce Ratatouille,  
Panisses Frites, Tomates Confites** **\$29**

Mediterranean Sea Bass, Ratatouille Sauce, Fried Chickpea Semolina, Tomato Confit

### VÉGÉTARIENNE

#### VEGETARIAN

**Napoleon de Légumes** **\$21**

Napoleon of Portobello Mushrooms and Vegetable Puff Pastry,  
Goat Cheese, Red Pepper, Sweet Potato Beurre Blanc Sauce

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.