

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

ENTRÉES

APPETIZERS

Steak Tartare au Couteau*

\$14

Hand Cut Beef Tenderloin, Traditional Garnish, Grilled Baguette

Escargots à la Bourguignonne

\$11

Herbed Garlic Butter, Mushrooms, Almonds, Hazelnuts

Pétoncles Dubarry, Huile de Truffe*

\$10

Pan Seared Bay Scallops, Cauliflower Velouté, Truffle Oil

SOUPES ET SALADES

SOUPS AND SALADS

Soupe à l’Oignon Gratinée

\$8

Baked Onion Soup, Beef Consommé, Gruyère Cheese, Croutons

Soupe aux Quatre Champignons

\$8

Cream of Mushroom Soup

Roulade de Crabe et Saumon Fumé

\$10

Jumbo Lump Crab Salad and Smoked Salmon Roulade, Horseradish, Citrus Sauce

Cromesquis de Chèvre

\$11

Goat Cheese Croquettes, Beets, Granny Smith Apple, Arugula, Rosemary infused Honey

Salade d’Endive

\$12

Belgian Endive Salad, Roquefort Cheese, Toasted Walnuts

LE BISTRO

LES PLATS PRINCIPAUX

VIANDES

MEATS

- Filet de Bœuf Rossini*** **\$35**
Beef Tenderloin, Foie Gras, Fondant Potato, Mushrooms, Périgord Sauce
- Côte de Veau Rôti*** **\$35**
Roasted Veal Chop, Green Peppercorn Sauce, Twice-Fried Potato, Seasonal Vegetables
- Carré d'Agneau Rôti et Souris d'Agneau aux Saveurs Marocaines*** **\$37**
Braised Shank and Roasted Lamb Chop, Moroccan Spices,
Dried Fruits, Sweet Potatoes, Cilantro

VOLAILLES

POULTRY

- Filet de Canette Rôti*** **\$27**
Roasted Maple Leaf Duck Breast, Glazed Carrots, Sweet Peas, Mashed Potatoes, Orange Sauce
- Coq Au Vin** **\$24**
Red Wine Braised Chicken, Mushrooms, Potatoes, Pearl Onions, Bacon

FRUITS DE MER

SEAFOOD

- Sole Grenobloise*** **\$39**
Sautéed Dover Sole, Lemon-Caper Butter, Croutons, Château Potatoes
- Homard Thermidor** **\$39**
Lobster Thermidor, Mushroom Cream Sauce, Pilaf Rice (\$10 Dining Package Supplement)
- Fruits de Mer*** **\$29**
Butter-Roasted Jumbo Shrimp and Scallops, Little Neck Clams,
Celery Root Puree, Asparagus, Saffron Sauce
- Filet de Loup de Mer*** **\$29**
Mediterranean Sea Bass, Black Olive Tapenade, Crushed Lemon Potatoes,
Artichoke, Tomato Confit, Zucchini, Pesto

VÉGÉTARIEN

VEGETARIAN

- Napoléon De Légumes** **\$21**
Napoléon 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.