

# LE BISTRO

## ENTRÉE, SOUPE ET SALADE • APPETIZERS, SOUPS AND SALADS

---

### LES QUATRE CORNETS

Four Savory Filled Cones—Salad Provençal; Duck Confit; Pear, Blue Cheese and Walnut Medley; Smoked Chicken Salad

### ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms, Orange Hollandaise

### GRATINÉ A L'OIGNON

Onion Soup Gratiné, Gruyere Cheese, Brandy

### ESCARGOT BOURGUIGNONNE

Escargots, Garlic Herb Butter

### SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts, Champagne Vinaigrette

### SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

### MOULES POULETTE AU PERNOD

Steamed Mussels, Pernod, Parsley, Cream

### COQUILLES ST. JACQUES PROVENCAL

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

## BISTRO SPECIAUX • BISTRO SPECIALS

\$10 per guest in addition to cover charge.

---

### FRUITS DE MER

Lobster, Shrimp, Scallops and Fennel in Puff Pastry, Vermouth and Chive Cream

### HOMARD ROTIS AUX BEURRE

Butter Roasted Lobster Tail, Artichokes, Chateau Potatoes

### COTE DE BOEUF POUR DEUX\*

32 oz Premium Black Angus Rib Eye Steak for Two, Sautéed Wild Mushrooms, Fresh Seasonal Vegetable, Bordelaise Sauce, Béarnaise Sauce, Carved Tableside

## LES VIANDES, POISSONS ET VOLAILLES • MEATS, SEAFOOD AND POULTRY

---

### FILET D'ÉSPADON

Grilled Swordfish Loin, Braised Lentils, Ginger Garlic Butter

### FILET DE SAUMON D'ATLANTIC

Fillet of Atlantic Salmon, Swiss Chard, Morel Mushroom, Cream Sauce

### BOUILLABAISSE, SOUPE DE POISSONS MEDITERRANÉE

Mediterranean Fish Soup "Bouillabaisse Style" Scallops, Snapper, Shrimp, Tomato, Saffron and Pernod Broth, Rouille Dip

### FILET DE BOEUF GRILLÉ\*

Grilled Beef Tenderloin, Portobello Mushrooms, Roquefort Cheese Potato Gratin, Green Peppercorn Sauce

### FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples, Calvados Cream

### CARRE D'AGNEAU ROTIS\*

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

### COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

### DUO DE CANARD\*

Breast of Duck and Duck Confit, Parisienne Potatoes, French Beans, Madeira Sauce

### NAPOLEON DE LEGUMES

Napoleon of Vegetables and Portobello Mushrooms in Puff Pastry, Goat Cheese, Red Pepper, Sweet Potato Butter Sauce

## DESSERT, AFTER DINNER COCKTAILS AND SPECIALTY COFFEES

Ask your server for the dessert menu.

\$20 per guest cover charge. \$10 per additional entrée. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

A 15% gratuity will be added to your check for any beverage order.

If you have any type of food allergy, please advise your server before ordering.\*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.

FLEET BISTRO DINNER 22442 10/14