



Bistro ou Brasserie Prix Fixe Menus



39 - Bistro or 55 - Brasserie

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts | Some Items are subject to an upcharge

Select 1 Hors d'Oeuvres or 1 Salad or Soup | 1 Entrée | 1 Dessert

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

.....BISTRO PREMIER.....

SOUPE du JOUR - Daily Market Soup

ESCARGOTS PERSILLADES

Sautéed Snails | Garlic | Shallots | Parsley
Toasted Baguette | Spring Onion Coulis

PÂTÉ de FOIE de VOLAILLE

House Chicken Liver Mousse | Crostini | Grainy Mustard
Cornichons & Onions

CHARCUTERIES et FROMAGES - Fruit Nut Bread 3pc

CALAMARS en FRITURE

Fried Calamari | Preserved Lemon Aioli
Arugula | Grilled Lemon

SALADE VERTE GF|VG

Mixed Lettuce | Tomatoes | Cucumber | Croûtons
Radish | Pickled Shallots

.....BISTRO DEUXIÈME.....

MOULES MARINIÈRE ~ FRITES GF

Maine Rope Mussels | White Wine | Garlic | Shallots
Butter | Parsley | Housemade Pommes Frites

SAUMON POÊLÉ GF - Jail Island *Salmon

Shellfish Butter Sauce | Cipollini | Carrots | Spinach

CONFIT de CANARD A L'ORANGE +9

House Cured Moullard Duck Leg | Grand Marnier Sauce
Roasted Fennel | Grilled Oranges | Wild Rice

PAILLARD de POULET aux FINES HERBES GF

Grilled Amish Chicken Breast Cutlet | Pommes "Persillades"
Chardonnay Fines Herbes Sauce | Carrots
Cipollini | Asparagus

STEAK ~ FRITES GF +9

Char-Grilled Angus *Hanger Steak 7oz | Pommes Frites
Bastille Steak Sauce | Petite Salade

RISOTTO PRINTANIER GF|VG - Lemon & Pea Risotto

Lemon Crème Fraiche Emulsion | Parmesan Crisp

.....BISTRO TROISIÈME.....

CRÈME BRÛLÉE à la VANILLE GF

Baked Madagascar Vanilla Bean Custard | Burnt Sugar Top

PROFITEROLES au CHOCOLAT

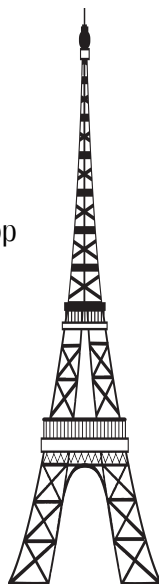
3 Choux Buns | Madagascar Vanilla Bean Ice Cream
Valrhona Dark Chocolate Caramel Fudge Sauce

POT de CRÈME au CHOCOLAT GF

Valrhona Dark Chocolate Custard | Crème Chantilly
Langues de Chats Biscuit

CRÈME GLACÉE et SORBET GF

Ice Creams & Sorbets | Langues de Chats Biscuit



.....BRASSERIE PREMIER.....

SOUPE à L'OIGNON GRATINÉE VG

Caramelized Onion | Roasted Onion Broth
Toasted Baguette | Gruyère

TERRINE de FOIE GRAS +7

House Cured Foie Gras | Cherry Chutney
Honey Spice Bread

SALADE CAESAR

Romaine | Grilled Asparagus Tips | Parmesan
Croûtons | Lemon-Anchovy Dressing

SALADE de BETTERAVES GF

Beets | Strawberries | Arugula | Ricotta Cheese
Balsamic Dressing

BEIGNETS de CREVETTES 3 pc

Rock Shrimp Beignets | Guacamole | Lime | Coriander

.....BRASSERIE DEUXIÈME.....

NOIX de SAINT JACQUES GF

Seared Atlantic Sea *Scallops | Lemon & Pea Risotto
Lemon Crème Fraiche Emulsion

TRUITE AMANDINE GF

Butterflied Rainbow Trout | Brown Butter Lemon Sauce
Toasted Almonds | Potatoes | Grilled Asparagus

MAGRET de CANARD A L'ORANGE

Seared Moullard Duck *Breast | Grand Marnier Sauce
Roasted Fennel | Grilled Oranges | Wild Rice

CARRÉ D'AGNEAU

Lamb Rib *Chops | Red Wine Rosemary Jus
Cannellini Bean Cassoulet | Braised Lamb
Carrots | Onions | Spinach

.....BRASSERIE TROISIÈME.....

BÛCHERON - French

Bloomy Rind Goat's Milk
Strawberry Compote | Balsamic Reduction
Fruit Nut Bread

BASQUE BROWNIE

Valrhona Tainori Dark Chocolate Fudge Brownie
Warm Spices | Mango Compote | Chocolate Crunch
Mango Ice Cream

FRAISES

Strawberry Mousse | Pistachio Sablé | Strawberries
Strawberry Sorbet | Pistachio Crumble

RICOTTA AU CITRON

Vanilla Ricotta Mousse | Lemon Cream
Valrhona White Chocolate | Raspberry Ice Cream
Lavender Sablé

.....Perfect Pairings.....

Select Your Prix Fixe Menu and Allow US to Pair each dish with
Specially Selected Glasses of Wine

32 per person

Includes 2 - 6 ounce glasses of wine + 1 - 3 ounce glass of dessert wine

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.
Please notify us of any allergies. 03/12/2022