



# Bistro Menu



Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

**\$45 3-Course Prix Fixe Group Menu**  
**Select 1 Premier | 1 Deuxième | 1 Troisième**  
Menu Valid 12/07/2022

## .....BISTRO PREMIER.....

SOUPE DU JOUR  
DAILY MARKET SOUP

SALADE VERTE GF|VG|V  
MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS

CHARCUTERIE 3 pc  
CHEF SELECTED TRIO | CORNICHON | PICKLED ONIONS | CROSTINI

## .....BISTRO DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE aux LENTILLES GF  
SEARED PACIFIC KING \*SALMON FILET | GREEN LENTILS | SPINACH | CARROTS | CIPOLINE  
WHITE WINE MUSTARD SAUCE CONTAINS PORK

COQ AU VIN GF  
BRAISED AMISH CHICKEN LEG QUARTER | LARDONS | MUSHROOMS | CARROTS | CIPOLINE  
SEASONAL VEGETABLES | POMMES PURÉE CONTAINS PORK

STEAK ~ FRITES GF +5  
CHAR-GRILLED ANGUS \*HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

RISOTTO aux CHAMPIGNONS et TRUFFES GF|VG|V  
ORGANIC ARBORIO RICE | WILD MUSHROOMS | PERIGORD TRUFFLE SAUCE | PARMESAN

## .....BISTRO TROISIÈME.....

POT de CRÈME au CHOCOLAT GF  
VALRHONA CHOCOLATE CUSTARD | CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

CRÊPES À LA CRÈME aux FRUITS ROUGES  
2 CRÊPES FILLED WITH CRÈME CHANTILLY | WILD RED BERRY COMPOTE  
WHITE CHOCOLATE SHAVINGS | TOASTED ALMONDS

CRÈME GLACÉE et SORBET GF  
CHEF SELECTED TRIO OF ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge. Menus are subject to change without notice due to availability.

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 prior to ordering. Please note there is a \$6 per person charge for outside desserts.



# Brasserie Menu



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**\$57 3-Course Prix Fixe Group Menu**  
Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 12/07/2022

## .....BRASSERIE PREMIER.....

SOUPE DU JOUR VG  
DAILY MARKET SOUP

PÂTÉ de FOIE de VOLAILLE  
CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS  
PICKLED ONIONS | PETITE SALADE

SALADE CAESAR  
ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

## .....BRASSERIE DEUXIÈME.....

NOIX de SAINT JACQUES ATLANTIQUE GF  
SEARD ATLANTIC SEA \*SCALLOPS | WILD MUSHROOM RISOTTO | PERIGORD TRUFFLE SAUCE | PARMESAN

CASSOULET au CONFIT de CANARD  
TWICE COOKED CANNELLINI BEANS | SHREDDED BRAISED LAMB | CONFIT DUCK LEG  
DUCK SAUSAGE CONTAINS PORK

STEAK ~ FRITES GF  
CHAR-GRILLED ANGUS \*HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

RISOTTO aux CHAMPIGNONS et TRUFFES GF|VG|V  
ORGANIC ARBORIO RICE | WILD MUSHROOMS | PERIGORD TRUFFLE SAUCE | PARMESAN

## .....BRASSERIE TROISIÈME.....

CRÈME BRÛLÉE à la VANILLE GF  
MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR

PROFITEROLES au CHOCOLAT  
3 CHOUX BUNS | VANILLA BEAN ICE CREAM | VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

CRÈME GLACÉE et SORBET GF  
CHEF SELECTED TRIO OF ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

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# Gourmand Menu



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**\$69 3-Course Prix Fixe**

**Select 1 Premier | 1 Deuxième | 1 Troisième**

Menu Valid 12/07/2022

## .....GOURMAND PREMIER.....

SOUPE DU JOUR  
DAILY MARKET SOUP

SALADE D'HIVER GF  
FRISÉE LETTUCE | ROASTED PEAR | ROQUEFORT | TOASTED PECANS  
SHERRY VINAIGRETTE

TERRINE de FOIE GRAS  
HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY | PAIN D'ÉPICES

SALADE de BETTERAVES au CHÈVRE GF  
ROASTED BEETS | WHIPPED GOAT CHEESE | ARUGULA  
ROASTED SHALLOTS VINAIGRETTE

## .....GOURMAND DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE aux LENTILLES GF  
SEARED PACIFIC KING \*SALMON FILET | GREEN LENTILS | SPINACH | CARROTS | CIPOLINE  
WHITE WINE MUSTARD SAUCE CONTAINS PORK

FAUX FILET de BOEUF - FRITES GF  
SEARED 8oz ANGUS \*BEEF NEW YORK STRIP | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

MAGRET de CANARD SAUCE GRENADE  
HUDSON VALLEY MOULLARD DUCK \*BREAST | SPICED POMEGRANATE & RED WINE SAUCE  
SWEET POTATO SOUFFLÉ | ROASTED PEARS | BRUSSEL SPROUTS | CIPOLINE

RISOTTO aux CHAMPIGNONS et TRUFFES GF|VG|V  
ORGANIC ARBORIO RICE | WILD MUSHROOMS | PERIGORD TRUFFLE SAUCE | PARMESAN

## .....GOURMAND TROISIÈME.....

FROMAGE COMPOSÉ  
SPECIALLY SELECTED CHEESE | HOUSEMADE FRUIT COMPOTE | FRUIT WALNUT BREAD

MOELLEUX aux CHOCOLAT et FRAMBROISE  
WARM VALRHONA TAÏNORI CHOCOLATE CAKE | RASPBERRY ICE CREAM  
FREEZE DRIED RASPBERRIES | COCOA NIB TUILE | RASPBERRY COULIS

"TATIN" CHEESECAKE GF  
CARAMELIZED APPLES | CHEESECAKE  
APPLE CIDER CARAMEL | VALRHONA DULCEY CHOCOLATE  
CRÈME FRAÎCHE ICE CREAM | GRAHAM CRACKER

CRÈME GLACÉE et SORBET GF  
CHEF SELECTED TRIO OF ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

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