



Bistro Menu



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

\$49 3-Course Prix Fixe Group Menu
Select 1 Premier | 1 Deuxième | 1 Troisième
Menu Valid 10|27|2023

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

SOUPE DU JOUR
DAILY MARKET SOUP

SALADE VERTE GF|VG
MIXED LETTUCES | TOMATOES | CUCUMBER | RADISH
PICKLED SHALLOTS | VINAIGRETTE MAISON

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

.....BISTRO DEUXIÈME.....

PAILLARD de POULET BAQUAISE GF
GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE
POTATO "PERSILLADES" | SEASONAL VEGETABLES

SAUMON ROYAL du PACIFIQUE GF
PAN ROASTED KING *SALMON | SAUCE MOUTARDE | GREEN LENTILS | BRAISED SPINACH

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

RISOTTO D'AUTOMNE GF|VGA
ARBORIO RICE | VEGETABLE BROTH | ROASTED SQUASH | SAGE | PARMESAN
CRÈME FRAICHE-LEMON EMULSION

.....BISTRO TROISIÈME.....

POT de CRÈME au CHOCOLAT GFA
BAKED VALRHONA DARK CHOCOLATE CUSTARD | FRUIT COMPOTE | CRÈME CHANTILLY
LANGUES de CHATS BISCUIT

CRÊPES À LA CRÈME au CAMEL SALÉ
2 CRÊPES FILLED WITH CRÈME CHANTILLY | SALTED CAMEL SAUCE
WHITE CHOCOLATE SHAVINGS | TOASTED ALMONDS

GLACES et SORBET MAISON GFA
TRIO OF CHEF'S SELECTED HOUSEMADE 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 or GFA 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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\$59 3-Course Prix Fixe Group Menu
Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 10|27|2023

.....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

SAUMON FUMÉ et CONDIMENTS gfa

SCOTTISH SMOKED SALMON | HARD BOILED EGG | SHALLOTS | CRÈME FRAICHE
BAGUETTE CROSTINI | CUCUMBER & ARUGULA

SALADE CÉSAR gfa

ROMAINE | ANCHOVIES | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

.....BRASSERIE DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE gf

PAN ROASTED KING *SALMON | SAUCE MOUTARDE | GREEN LENTILS | BRAISED SPINACH

COQ AU VIN

RED WINE BRAISED AMISH CHICKEN LEG | MUSHROOMS | CIPOLLINI | CARROTS
LARDONS | EGG TAGLIATELLE PASTA

BISTRO STEAK ~ FRITES gf

GRILLED VA ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

RISOTTO D'AUTOMNE gf|vga

ARBORIO RICE | VEGETABLE BROTH | ROASTED SQUASH | SAGE | PARMESAN
CRÈME FRAICHE-LEMON EMULSION

.....BRASSERIE TROISIÈME.....

CRÈME BRÛLÉE EXPRESSO gf

BAKED ESPRESSO CUSTARD | CARAMELIZED SUGAR

PROFITEROLES au CHOCOLAT

3 CHOUX BUNS | MADAGASCAR VANILLA BEAN ICE CREAM
VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

GLACES et SORBET MAISON gfa

TRIO OF CHEF'S SELECTED HOUSEMADE ICE CREAM & SORBETS
LANGUES de CHATS BISCUIT

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Gourmand Menu



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\$72 3-Course Prix Fixe

Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 06/23/2023

.....GOURMAND PREMIER.....

SOUPE DU JOUR
DAILY MARKET SOUP

FOIE GRAS TORCHON
HOUSE CURED FOIE GRAS | FRUIT CHUTNEY | PAIN D'ÉPICES

SALADE de BETTERAVES au CHEVRE CHAUD
OVEN ROASTED BEETS | ARUGULA | CRISPY WARM GOAT CHEESE
ROASTED SHALLOT VINAGRETTE | TOASTED WALNUTS

SALADE CÉSAR GFA
ROMAINE | PARMESAN | CROÛTONS | LEMON-ANCHOVY DRESSING

.....GOURMAND DEUXIÈME.....

NOIX de SAINT JACQUES ATLANTIQUE GF
SEARED ATLANTIC SEA *SCALLOPS | ROASTED SQUASH RISOTTO
CRÈME FRAICHE-LEMON EMULSION

STEAK de WAGYU GF
GRILLED WAGYU *TOP SIRLOIN STEAK - 7 oz | SAUCE BÉARNAISE | BROCCOLINI
PARSNIP-POTATO GRATIN | CARROTS | MUSHROOMS | CIPOLLINI

MAGRET de CANARD au POIVRE GF
SEARED HUDSON VALLEY MOULLARD DUCK *BREAST | GREEN PEPPERCORN SAUCE
POMMES SARLADAISES | MAPLE ROASTED ANJOU PEARS | CARROTS | CIPOLLINI

RISOTTO D'AUTOMNE GF|VGA
ARBORIO RICE | VEGETABLE BROTH | ROASTED SQUASH
CRÈME FRAICHE-LEMON EMULSION | SAGE | PARMESAN

.....GOURMAND TROISIÈME.....

FROMAGE COMPOSÉ
CAMEMBERTHA - COW'S MILK | BLOOMY RIND NY
PEACH MOUSTARDA | FRUIT WALNUT BREAD | HONEY

MOELLEUX aux CHOCOLAT
WARM VALRHONA MANJARI CHOCOLATE CAKE
FRAMBOISE de RONCE & ROSE GELÉE | COCOA NIBS
FRAMBOISE de RONCE ICE CREAM

CHEESECAKE À LA CITROUILLE
PUMPKIN CHEESECAKE | SPECULOOS CRÈME
CARAMELIZED APPLE | CANDIED PUMPKIN SEEDS

GLACES et SORBET MAISON GFA
TRIO OF CHEF'S SELECTED HOUSEMADE ICE CREAM & SORBETS
LANGUES de CHATS BISCUIT

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