



# 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 03|23|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.....

TRUITE AMANDINE GF  
PAN ROASTED RAINBOW TROUT | GRILLED ASPARAGUS  
BROWNED BUTTER LEMON SAUCE | ALMONDS | POMMES PERSILLADES

SAUMON ROYAL du PACIFIQUE GF  
SEARED PACIFIC KING \*SALMON FILET | SHELLFISH BUTTER NAGE | SPRING PEA PURÉE  
OYSTER MUSHROOMS | CIPOLINE | CARROTS

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

RISOTTO aux ASPERGES GF|VG  
ORGANIC ARBORIO RICE | ASPARAGUS | LEMON CREAM EMULSION | PARMESAN

## .....BISTRO TROISIÈME.....

POT de CRÈME au CHOCOLAT GFA  
BAKED VALRHONA CHOCOALTE CUSTARD | CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

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

GLACES et SORBET MAISON GFA 10  
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 03|23|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

TERRINE de SAINT-JACQUES GF

SCALLOP & SMOKED SALMON | AVOCADO | PICKLED MANGO | MICRO GREENS

CAESAR aux ASPERGES GFA

ROMAINE | GRILLED ASPARAGUS | PARMESAN | CROÛTONS | LEMON-ANCHOVY DRESSING

## .....BRASSERIE DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE GF

SEARED PACIFIC KING \*SALMON FILET | SHELLFISH BUTTER NAGE | SPRING PEA PURÉE  
OYSTER MUSHROOMS | CIPOLINE | CARROTS

MAGRET de CANARD à L'ORANGE GF

SEARED HUDSON VALLEY MOULLARD DUCK \*BREAST | SWEET & SOUR GRAND MARNIER SAUCE  
WILD RICE | ROASTED FENNEL | GRILLED ORANGE

STEAK ~ FRITES GF

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

RISOTTO aux ASPERGES GF|VG

ORGANIC ARBORIO RICE | ASPARAGUS | LEMON CREAM EMULSION | 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

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 03|23|2023

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

SOUPE DU JOUR  
DAILY MARKET SOUP

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

ESCARGOTS PERSILLADES GFA  
SAUTÉED SNAILS | GARLIC-SHALLOTS | PARSLEY  
TOASTED BAGUETTE | SPRING ONION COULIS

SALADE de BETTERAVES et FRAISES GF  
BEETS | STRAWBERRIES | RICOTTA | ARUGULA | BALSAMIC VINAIGRETTE

## .....GOURMAND DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE GF  
SEARED PACIFIC KING \*SALMON FILET | SHELLFISH BUTTER NAGE | SPRING PEA PURÉE  
OYSTER MUSHROOMS | CIPOLINE | CARROTS

WAGYU FAUX FILET GF  
WAGYU \*TOP SIRLOIN - 7 oz | GREEN PEPPERCORN SAUCE  
POTATO GRATIN | CARROTS | CIPOLINE | GRILLED ASPARAGUS

CARRE d'AGNEAU PERSILLADE GFA  
ROASTED RACK OF LAMB | LARDONS | PARSLEY CRUST  
SAUCE BORDELAISE | POTATO GRATIN | CARROTS | CIPOLINE | GRILLED ASPARAGUS

RISOTTO aux ASPERGES GF|VG  
ORGANIC ARBORIO RICE | ASPARAGUS | LEMON CREAM EMULSION | PARMESAN

## .....GOURMAND TROISIÈME.....

FROMAGE COMPOSÉ  
FLEUR VERTE - SOFT|CREAMY|RINDLESS GOAT'S MILK FR  
PICKLED CHERRIES | CANDIED NUTS | FRUIT WALNUT BREAD

MOELLEUX aux CHOCOLAT et CERISES  
WARM VALRHONA TAÏNORI CHOCOLATE CAKE  
ROASTED CHERRIES | PISTACHIO PRALINÉ | COCOA NIBS  
CŒUR de GUANAJA CHOCOLATE ICE CREAM | CHERRY CRISP

SAGOU à la MANGUE GF  
COCONUT TAPIOCA | MANGO | COCONUT FRANGIPANE  
FRESH CORRIANDER | COCONUT SORBET | MANGO SHERBET | MANGO CHIP

PAVLOVA aux FRAISE et au BASILIC  
MERINGUE | STRAWBERRY CRÉMEUX | MICRO BASIL  
ROASTED STRAWBERRIES | SWEET CREAM SHERBET

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