

FRENCH BISTRO SAMPLE MENU

APPETIZER

Steak Tartare au Couteau
hand-cut beef, traditional garnish, grilled baguette

Rillettes De Saumon Fume
smoked salmon rilette, potato blinis

Escargots à la Bourguignonne
traditional baked escargots, burgundy garlic butter

Soufflé au Fromage de Chèvre
goat cheese soufflé, heirloom tomato sauce

SOUP & SALAD

Coeur de Laitue à l'Echalote et Roquefort
heart of boston lettuce, shallots, roquefort blue cheese

Salt-Crusted Roasted Beetroot Salad
goat cheese, shallots, green beans, toasted hazelnuts

Gratinée à L'oignon
baked onion soup, gruyère cheese crust

Crème de Potiron
creamy pumpkin soup

ENTRÉE

*Steak au Poivre
grilled beef sirloin steak, green pepper sauce,
roast potatoes, bacon-wrapped haricots verts

Blanquette de Veau à L'ancienne
veal stew in creamy sauce, vegetables, pilaf rice

Poulet Fermier Rôti aux Herbes
herb-crusted black foot free-range chicken au jus

Cotelette d'Agneau Grillee
grilled lamb chops, black olive sauce, ratatouille, fried panisse

*Grilled Salmon Tournedos
braised beluga lentils, beurre blanc

Bouillabaisse
mediterranean fish & seafood stew, saffron broth, rouille sauce

Crispy Provencale Vegetable Tart
balsamic onion compote

SIDES

Classic Mashed Potatoes | Gratin Dauphinois | Ratatouille
Rice Pilaf | Haricots Verts

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.