



## APERTIF

### **Dubonnet**

An aperitif invented in Paris in 1846 by Joseph Dubonnet

### **Lillet Blanc or Rouge**

Lillet is an aperitif produced in Podensac (a commune in the Gironde department) since 1887

### **Pastis l'ancienne**

An aperitif rich in flavors and aromas, Pastis à l'ancienne is an anis liqueur with lots of spices

### **Pineau Des Charentes**

Pineau was invented when a winemaker in the Charentes accidentally poured grape must into a barrel containing cognac. It is a sweet strong wine

### **Absente "110"**

Absinthe was most popular in 19th century Paris. Artists, writers and poets like Picasso, Baudelaire, Hemingway, Degas, Manet, Toulouse-Lautrec and Oscar Wilde all indulged in it. Maybe it was the mystical allure of "The Green Fairy," or maybe it helped inspire their creativity

## HORS D'OEUVRES

### **French Onion Soup**

Au gratin with Gruyere and Provolone cheeses.

### **Chef Dominique's Daily Soup**

Our signature soup of the day.

## **Bistro Salad**

Organic mesclun greens, red onion, red peppers, croutons, sherry vinaigrette.

## **Romaine Salad with Parmesan Cheese**

With apple batonnet, fresh celery, roasted pine nuts, and Balsamic vinaigrette.

## **Endive and Goat Cheese Salad**

With a warm breaded goat cheese medallion, red onion, roasted almonds, and sherry vinaigrette.

## **Salade d' Aperges au Curry**

Chilled asparagus and pecorino with curry vinaigrette.

## **Artichoke Baked with Brie**

Finished with Pommery mustard-butter sauce.

## **Escargot en Croute**

A Bistro classic baked with maitre d' butter and topped with flaky puff pastry.

## **Pizza de la Maison**

With Alouette and Provolone cheeses, sun-dried tomatoes and a petite salad

## **Traditional Mussels Marinieres**

Steamed with Chablis, shallots, garlic and herb butter; served with French fries

## **Assiette de Fromages et ses compotes de fruits**

Selection of French cheeses with house made marmelades.

## **Pied de cochon braises au fois gras**

Braised boneless pig feet with foie gras.

## SALADS ET PASTAS

### **Nicoise Salad**

Grilled tuna, French green beans, red potatoes, onions, hard boiled eggs, anchovy, olives, lemon vinaigrette.

### **Ravioli de Champignons, Sauce aux Morilles**

Mushroom-filled ravioli in a morel and Port wine sauce

### **Angel Hair Pasta**

With wood-roasted tomato sauce and pesto

### **Salade Perigourdine**

Foie gras terrine with smoked duck breast, Armagnac prunes over frisée salad and Sherry vinaigrette

## LES GRANDS CLASSIQUES LES POISSONS

### **Seasoned Roasted Whole Fish**

Infused with thyme and rosemary, served with wood roasted vegetables.

### **Truite Roti, Haricot Vert, Huile veirge aux Herbs et Echalotte**

Roasted rainbow trout with green beans and green herb olive.

### **Wood Roasted Salmon 110**

Seasoned with thyme, olive oil and served with roasted vegetables.

### **Oven Roasted Sea Scallops**

With rosemary polenta and green peppercorn sauce.

### **Pave de Flentan aux Feves a l' estragon, coulis de Tomates**

Sauteed halibut fillet with tarragon infused fava beans and a tomato coulis.

## **Loup de Mer aux Saveurs du sud Julienne de Courgette au Basilic**

Sauteed wild sea bass with zucchini, basil and two tapenades

### **Sides**

Pommes Frites  
Angel-Hair Onions  
Pommes Frites and Angel Hair Onions  
Plenty of our famous frites and onions; enough to share  
Wood Roasted Mushroom  
Seasonal Roasted Vegetable Platter

## **LES GRANDS CLASSIQUES LES VIANDES**

### **Cassoulet**

Duck leg confit, braised lamb shoulder, ragout of white beans,  
cooked with thyme, rosemary and tomatoes

### **Grilled Steak Frites 110**

Classic Bistro New-York strip with crispy pommes frites and maitre d' butter

### **Wood Roasted Steak au Poivre**

New-York strip crusted with cracked black peppercorns, Cognac cream sauce and potato  
galette

### **Duck a l'orange**

Duck confit with roasted sweet potatoes Lyonnaise style, orange sauce

### **Braised Lamb Shank**

Served with braised carrots and salsifis in cumin scented jus

### **Carre d' agneau printanier couscous et legumes jus menthole**

Grilled rack of lamb with vegetable couscous and minty lamb jus

### **Wood-Roasted Half Chicken**

With rosemary, thyme, served with roasted vegetables

## **Chicken Blanquette**

Chicken pot pie en croute with a side of black pepper tagliatelle

## **Carre de Porc a l' ananas sauce vin rouge au poivre**

Grilled pork chop with pineapple chutney and a black pepper red wine sauce

## **CHEF'S SPECIALS**

### **Thon Poele, Ratatouille Provencale**

Sauteed Ahi tuna steak with spring vegetables Ratatouille.

### **Entrecote Grillee, Pommes Frites**

Grilled 14 oz. Ribeye with Maitre D' hotel butter and French fries.