

ET VOILÀ!

FRENCH BISTRO

APPETIZERS



RAVIOLI AUX CHAMPIGNONS.. 14
Homemade mushroom ravioli, white truffle oil, parmesan, Port wine mushroom sauce

ROULADE DE SAUMON, MOUSSE D'AVOCAT 12
Crispy salmon croustillant, mango tartar, avocado mousse, lime-rum sauce

SOUPE DE MAÏS BLANC ET CROSTINI DE CRABE 9
White corn soup, crème fraiche, lump crab crostini

CROUSTILLANT CHAUD DE REBLOCHON 14
Warm and crispy phyllo dough stuffed with reblochon cheese, mixed greens, truffle vinaigrette

PLANCHE DE CHARCUTERIE ET FROMAGES 22
Charcuterie and cheese board, fig country bread and garnitures

MOULES MARINIÈRE..... 19
Steamed mussels with white wine, garlic, shallot, herb butter, cream

FROMAGES



~MONTBOISSIER~
~CAMEMBERT~
~CREMEUX DE BOURGOGNE~
~REBLOCHON~
~PONT L'ÉVÊQUE~
~FOURME D'AMBERT~
~CHABICHOU~ (+\$1.50)
~PETIT AGOUR~(+ \$1.50)

Served with fig country bread and garnitures

TWO.....10 THREE.....13 SIX.....28

THREE CHEESES
AND A GLASS OF PORT BIN 27
\$18

CLASSICS

SOUPE À L'OIGNON GRATINÉE... 11
Traditional French onion soup, melted Emmental cheese

POITRINE DE PORC.....14
Pan seared pork belly, roasted peaches, grilled asparagus, quail egg, mustard vinaigrette

ESCARGOTS À L'AIL ET PASTIS....12
Burgundy snails, pastis, garlic and parsley butter

SALADS

SALADE DE BETTERAVES ROUGE AU CHÈVRE CHAUD* 12
Braised candy striped beets, frisée, warm goat cheese, walnuts, balsamic dressing

SALADE DU JARDIN 13
Bibb lettuce, arugula, shaved garden vegetables, gorgonzola cheese, tangerines, basil-hazelnut vinaigrette

SALADE DU PRINTEMPS 13
Farro, roasted peaches, fava beans, artichokes, burrata cheese, pistachios, fig and balsamic vinaigrette

LE COIN FOIE GRAS

TERRINE DE FOIE GRAS 23
Homemade foie gras terrine, ginger bread toast and garnishes

FOIE GRAS FRAIS SAUTÉ 23
Sautéed foie gras, apple mousseline, ginger bread French toast

DUO DE FOIE GRAS..... 26
Foie gras two ways: seared and terrine, apple mousseline and pineapple chutney

CAVIAR

50

SIBERIAN STURGEON CAVIAR
Served with garnishes

GOURMET MENU

TARTARE DE SAUMON 13
Salmon and mango tartare served with avocado and potato gaufrettes

CUISSES DE GRENOUILLE 14
Pan seared frog legs provençale, garbanzo beans, bell pepper, basil pesto, garlic-pastis butter

LAPIN À LA MOUTARDE 28
Pan seared rabbit, stuffed with almond and apricot, risotto cake, baby carrots, mustard sauce

POUSSIN RÔTI..... 30
Roasted poussin, french style peas, bacon, fingerling potatoes, marsala chicken jus

SIDES

5

FRITES*

6

POMME PURÉE
HARICOTS VERTS
WILD MUSHROOMS (ADD \$2)
ROASTED FINGERLING
MIXED VEGETABLES

MAIN COURSES

• **SAUMON D'ÉCOSSE, PESTO TOMATE ET BASILIC 27**
Seared Scottish salmon tournedo, ricotta stuffed zucchini, fingerling potatoes, tomato-basil pesto

• **COQUILLES SAINT-JACQUES DU MAINE, SAUCE CHAMPIGNON 28**
Seared Maine diver scallops, potato-leek galette, mushroom port sauce

• **CANNELLONI AU CRABE ET CREVETTES, SAUCE HOMARD 26**
Snow crab and shrimp cannelloni, leeks, spinach, lobster sauce

• **FILET DE SAINT PIERRE AU BEURRE BLANC 34**
Roasted New Zealand John Dory, cauliflower mousseline, potato gratin, beurre blanc and pomegranate seeds

• **LINGUINE AUX PALOURDES 22**
Linguine, clams, white mushroom, andouille sausages, romesco sauce

• **PLAT DE CÔTES BRAISÉES SUR L'OS AU VIN ROUGE 30**
Braised bone-in beef short ribs, Yukon gold pomme purée, broccolini, onion compote, boysenberry, cabernet-beef sauce

• **TRADITIONNEL COQ AU VIN, POMME SAUTÉES..... 25**
Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce

• **MAGRET DE CANARD, SAUCE AUX PRUNES ET PORTO 28**
Maple Leaf duck breast, spring vegetable napoleon, carrot mousseline, baby turnip, roasted plum and port wine sauce

• **STEAK AU POIVRE ET FRITES*28**
Grilled Aspen Ridge flat iron steak, french fries, haricots verts, green peppercorn sauce

• **TOURNEDOS D'AGNEAU EN CROÛTE DE PIQUILLO, SAUCE À L'AIL 29**
Australian lamb tenderloin, ratatouille, garlic hummus, rosemary-yogurt panisses, garlic lamb sauce

• **CÔTE DE PORC DUROC, SAUCE MOUTARDE 24**
Roasted Duroc pork chop, polenta cake, sugar snap peas, caramelized apples, mustard sauce

SPLIT CHARGE 2.5
Chef owner: Vincent Viale

Consuming raw or undercooked meat, fish or egg may increase the risk of food borne illness.

*Fried in peanut oil.

BARREL AGED COCKTAIL 13

HANDCRAFTED BY OUR BARTENDERS

COCKTAILS

SMOKED BOURBON BIJOU

Buffalo Trace Bourbon, Green Chartreuse, Suze, Sweet Vermouth Infused Ice Cube, Lemon Twist
12

BLACK RYE MANHATTAN

Rittenhouse Rye, Chinato Vermouth, Amaro Averna, Orange & Angostura Bitters
12

HUCKLEBERRY BOURBON

Old Forester Bourbon, Orange Bitters, Agave-Maple-Huckleberries Nectar, Lemon Juice
12

CHÂTEAU D'CHAREAU

Hendricks Gin, Chateau Aloe Liquor, Cucumber Purée, Lemon Juice
13

PENNY

El Jimador Tequila, Serrano Infused Xicaru Mezcal, Ginger-Honey, Fresh Cucumber, Smoked Salt Rim
12

NEGRONI CHINATO

New Amsterdam Gin, Campari, Chinato Vermouth
12

RIVIERA MULE

Skyy Vodka, Home-Made Ginger Syrup, Passion Fruit Purée, Lime Juice
12

BARBERSHOP MEDICINE

Bastille French Whiskey, Cynar, Agave, Lime Juice, Chocolate Bitters, Cinnamon Stick
13

APRICOT BLOSSOM

New Amsterdam Gin, Apricot Liqueur, Pavan, Apricot Jam, Splash of Champagne
12

LA FIGUE

Fig Infused French Vodka de Vigne, Liquor 43, Lime Juice, Brown Sugar-Cinnamon Rim
12

FLAMING SAZERAC

Buffalo Trace Bourbon, Boulard V.S.O.P. Calvados, Kübler Absinthe, Peyschauds and Angostura Bitters
13

TEQUILA MOCKINGBIRD

El Jimador Tequila, Orange Curaçao, Lime Juice, Agave, Passion Fruit and Raspberry Purée
11

Cocktails by Steven Galle

**BEER SELECTION
DRAFT**

TRACK 7 DAYLIGHT AMBER..... 8
USA / Amber / 6.25%
Bitterness fading into a malt body with caramel flavors

IRON FIST COUNTER STRIKE IPA 8
USA / IPA / 6.5%
Hops complex, strong citrus and fruit flavor and aroma

KRONENBOURG 1664 8
France / Pale Lager / 5%
Fruity aroma with notes of citrus peels and spices

KRONENBOURG 1664 BLANC 8
France / Witbier / 5%
Fresh and fruity, hint of lemon and coriander flavors

BOTTLE

GAVROCHE 10
France / Red Ale / Biere de garde / 8.5%
Deep malt flavor and brisk hoppiness

LAGUNITAS LITTLE SUMPIN' ALE 9
Petaluma / Ale / 7.5%
A wheaty ale with a smoothe hoppy finish

SAISON DUPONT 10
Belgium / Farmhouse Ale / 6.5%
Coppery blond, the finest aromas and strong bitterness

BLANCHE DE BRUXELLES..... 10
Belgium / Witbier / 4.5%
Light citrus aroma with a touch of sweet coriander

TRIPLE KARMELIET 10
Belgium / Tripel / 8.4%
Creamy and light golden beer, brewed with a recipe dating back to 1679

HINANO 8
Tahiti / Lager / 5%
Light, crisp, and refreshing with pronounced bitterness

STELLA ARTOIS..... 7
Belgium / Euro Pale lager / 5%
Crisp, malty sweetness, hint of lemon and tropical fruit

HEINEKEN LIGHT 6
Holland / Light Lager / 3.5%
Golden beauty with citrusy flavor and hop aromas

ERDINGER..... 5
Germany / Non-alcoholic / .5%
Citrusy flavor and hop aromas, all perfectly balanced

CLASSIC FRENCH APÉRITIFS

Ricard.....	7
Suze.....	8
Lillet (blanc or rosé).....	9
Bastille Whiskey.....	12
Kir Royale.....	11
Chartreuse (green or yellow).....	13
Kir Vin Blanc.....	10

LIQUORS

TEQUILA

El Jimador.....	8
Siete Leguas Blanco.....	11
Siete Leguas Reposado.....	12
Siete Leguas Añejo.....	13
Xicaru (Mezcal).....	10

VODKA

Chopin (Poland).....	12
Belvedere (Poland).....	12
Grey Goose (France).....	11
Ketel One (Netherlands).....	10
Tito's (United States).....	9
Liquoristerie de Provence (France)...	11
Ciroc (France).....	11
Skyy (United States).....	8
Blue Ice (United States).....	9

WHISKEY

Jameson (Ireland).....	10
Red Breast 12 (Ireland).....	13
Bastille (France).....	12
Crown Royal (Canada).....	10
Rittenhouse Rye (U.S.A).....	9
Templeton Rye (U.S.A).....	12

BOURBON

Buffalo Trace.....	10
Maker's Mark.....	10
Basil Hayden.....	12
Blanton's.....	15

GIN

Hendrick's (Scotland).....	11
Junipero (U.S.A).....	10
Beefeater (England).....	9
Bombay Sapphire (England).....	11
Tanqueray (England).....	10
Tanqueray N°10 (England).....	12

**SCOTCH
BLENDED**

Chivas 12.....	11
Johnnie Walker Black 12.....	13
Dewar's White.....	10

SINGLE MALT

Highland Park 12.....	14
Laphoraig 10.....	15
Glenlivet 12.....	12
Auchentoshan.....	11
Macallan 12.....	15

ET VOILÀ!

FRENCH BISTRO

VEGETARIAN MENU

APPETIZERS

SOUPE DE MAÏS, CROSTINI À L'AVOCAT 9
Homemade white corn soup, avocado crostini

SALADE DE PRINTEMPS 13
Farro, roasted peaches, fava beans, artichokes, burrata cheese, pistachios, fig and balsamic vinaigrette

SALADE DE BETTERAVES ROUGES AU CHÈVRE CHAUD 12
Braised candy striped beets, frisée, warm goat cheese, walnuts, balsamic dressing

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CROUSTILLANT CHAUD DE REBLOCHON 14
Warm and crispy phyllo dough stuffed with reblochon cheese. Mixed greens, truffle vinaigrette, cranberry jam

MAIN COURSES

RAVIOLI AUX CHAMPIGNONS 23
Homemade mushroom ravioli, white truffle oil, parmesan, port and mushroom sauce

POLENTA ET LÉGUMES DE PRINTEMPS .. 20
Seared polenta, sugar snap peas, poached apples, pomegranate beurre blanc

TOFU SAUTÉ, COULIS DE PIQUILLO 20
Seared tofu, garbanzo beans, nicoise olives, tomato, basil, heirloom tomato, piquillo coulis

GALETTE DE RISOTTO 22
Risotto cake, asparagus, wild mushrooms, Parmigiano Reggiano emulsion, port wine sauce

LÉGUMES DE SAISON SAUTÉS 20
Vincent's selection of seasonal vegetables



SPLIT CHARGE \$2.5
Chef owner: Vincent Viale