

ET VOILÀ!

FRENCH BISTRO

APPETIZER

RAVIOLI AUX CHAMPIGNONS.. 15
Homemade mushroom ravioli, white truffle oil, parmesan, port wine mushroom sauce

ROULADE DE SAUMON FUMÉ ET CRABE 13
Smoked salmon and blue crab roulade, mango tartar, avocado tempura, crème fraîche, pumpnickel crisp

SOUPE DE CHAMPIGNONS..... 9
Wild mushroom soup, crème fraîche, parmesan toast

CROUSTILLANT CHAUD DE REBLOCHON 14
Warm and crispy phyllo dough stuffed with reblochon cheese, orange jam, baby gems greens, apple cider vinaigrette

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

MOULES MARINIÈRE..... 20
Penn Cove mussels, white wine, garlic, shallot, herb butter, cream and fries

MOULES AU CHORIZO 20
Penn Cove mussels, diced chorizo, green onion, dried cherry tomatoes, romesco sauce, and fries

FROMAGE



FOURME D'AMBERT
MONTBOISSIER • CAMEMBERT
PONT L'ÉVÊQUE • REBLOCHON
CRÉMEUX DE BOURGOGNE
CHABICHOU (+1.50)
PETIT AGOUR (+1.50)

Served with country bread & garnitures

Two | 11 Three | 14 Four | 17

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CLASSIC

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

SALAD

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

SALADE DE POIRE..... 12
Bibb lettuce, riesling poached pears, gorgonzola cheese, candied walnuts, raspberry vinaigrette

SALADE D'AUTOMNE..... 13
Farro, roasted peaches, fava beans, burrata cheese, pistachios, fig and balsamic vinaigrette

CAVIAR

55

10Z

SIBERIAN STURGEON CAVIAR

Served with crème fraîche, chives, shallots, egg yolks, egg whites and house made blinis



MAIN COURSE

SAUMON D'ÉCOSSE, SAUCE ROMESCO..... 27
Seared Scottish salmon tournedo, fregola pasta, white corn, English peas, pea vines, romesco sauce

COQUILLES SAINT-JACQUES DU MAINE, SAUCE CHAMPIGNON 29
Seared Maine diver scallops, potato-leek galette, mushroom port sauce

FILET DE SAINT PIERRE AU BEURRE DE PAMPLEMOUSSE 34
Roasted John Dory, sorrel cream, green asparagus, sea beans, grapefruit beurre blanc

FETTUCCINE AU SAUMON FUMÉ, BEURRE BLANC..... 23
Smoked salmon fettuccine, roasted spaghetti squash, beurre blanc

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

MAGRET DE CANARD, SAUCE AUX PRUNES ET PORTO 29
Maple Leaf duck breast, fall vegetable napoleon, carrot mousseline, baby turnip, roasted plum and port wine sauce

STEAK AU POIVRE ET FRITES*29
Grilled Aspen Ridge flat iron steak, french fries, haricots verts, green peppercorn sauce

TOURNEDOS D'AGNEAU EN CROÛTE DE PIQUILLO, SAUCE AU JUS ... 30
Australian lamb tenderloin, bell pepper and raisin compote, garlic cream, panisses, lamb sauce

CAILLE RÔTIE À LA TRUFFE NOIRE, SAUCE MOUTARDE 25
Black truffle stuffed quail, onion-bacon brioche, pork belly lardons, fingerling potatoes, mustard sauce

CREVETTES BLANCHES GRILLÉES, CITRON VERT ET CARDAMOME 26
Grilled white Mexican prawns, risotto cake, spaghetti squash, arugula pesto and lime-cardamom reduction

CHEF OWNER: VINCENT VIALE

SPLIT PLATE CHARGE 2.5

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

*Fried in peanut oil

GAME MENU

SALADE DE FAISAN.....14
Warm pheasant croquette, asparagus, duck prosciutto, frisée salad, poached egg.

SANGLIER AU VIN ROUGE.....26
Braised wild boar, celery purée, poached apples, baby carrots, pearl onions, juniper berry sauce

ÉLAN SAUCE MYRTILLE.....38
New Zealand elk striploin, vegetable napoleon, brussels sprouts, baby carrots, huckleberry-red wine sauce

PERDRIX PÉRIGOURDINE.....32
Foie gras and truffle stuffed partridge, butternut squash mousseline, sautéed porcini mushrooms, périgourdine sauce

FAISAN SAUCE CHAMPIGNONS..30
Pheasant ballotine, black truffle-pheasant stuffing, chestnut gnocchi, braised salsify, port wine-mushroom sauce

SIDES

5

FRITES*

6

HARICOTS VERTS

MIXED VEGETABLES • FETTUCCINE

WILD MUSHROOMS (ADD \$2)

ROASTED FINGERLING

18% gratuity may be added to parties of 6 or more.

ET VOILÀ!

FRENCH BISTRO

PESCATERIAN AND VEGETARIAN MENU

ITEMS WITH A *
CAN BE MADE VEGAN

APPETIZERS

WILD MUSHROOM SOUP 9
Homemade wild mushroom soup, parmesan toast

SALADE D'ÉTÉ* 13
Farro, roasted peaches, fava beans, 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

ROULADE DE SAUMON FUMÉ ET CRABE..... 13
Smoked salmon and blue crab roulade, mango tartar,
avocado tempura, crème fraîche, pumpernickel crisp

SALADE DE POIRE* 12
Bibb lettuce, riesling poached pears, gorgonzola cheese,
candied walnuts, raspberry vinaigrette

MAIN COURSES

RAVIOLI AUX CHAMPIGNONS 25
Homemade mushroom ravioli, white truffle oil,
parmesan, port and mushroom sauce

FETTUCCINE AU SAUMON FUMÉ..... 23
Smoked salmon fettuccine, roasted spaghetti squash,
beurre blanc

TOFU SAUTÉ, PESTO DE ROQUETTE* 22
Seared lime-rum infused tofu, fregola pasta, English peas,
white corn, arugula pesto

GALETTE DE RISOTTO 22
Risotto cake, asparagus, wild mushrooms, Parmigiano
Reggiano, port wine sauce and basil pesto

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

SPLIT CHARGE \$2.5
Chef owner: Vincent Viale

SEASONAL OLD FASHIONED 13

COCKTAILS

SMOKED BOURBON BIJOU

Buffalo Trace Bourbon, Yellow Chartreuse, Suze, Sweet Vermouth Infused Ice Cube, Orange Twist
12

HUCKLEBERRY BOURBON

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

CUCUMBER COLLINS

Hendrick's Gin, Chateau Aloe Liquor, Cucumber Purée, Lemon Juice
13

NORMANDIE ROSE

Old Forester Bourbon, Bénédictine, Lemon Juice, Honey Syrup, Black Lemon Bitters
12

MEZCAL NEGRONI

Xicaru Mezcal, Aperol, Rosé Vermouth
12

RIVIERA MULE

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

PROVENÇALE PEACH

Old Forester Bourbon, Peach Nectar, Cinnamon Syrup, Grapefruit Juice, Lemon Juice
13

RASPBERRY BLOSSOM

New Amsterdam Gin, Raspberry Liquor, Guava Nectar, Lemon Juice, Splash of Champagne
12

LA FIGUE

Fig Infused Skyy Vodka, Liquor 43, Lime Juice, Brown Sugar-Cinnamon Rim
12

LE CALVADOS HOT TODDY

Boulard Calvados Apple Brandy, Honey, Fresh Lemon Juice, Cinnamon Stick
13

TEQUILA MOCKINGBIRD

El Jimador Tequila, Orange Curaçao, Agave, Passion Fruit and Raspberry Purée, Habanero Bitters
11

LE DIABLE

Skyy Vodka, Crème de Cassis, Fresh Lime Juice, Ginger Beer
13

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

MISSION IPA 8
USA / IPA / 6.5%
Hops complex, strong citrus, fruit flavor and aroma

KRONENBOURG 1664 9
France / Pale Lager / 5%
Fruity aroma with notes of citrus peels and spices

KRONENBOURG 1664 BLANC 9
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 smooth 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

TRIPLEKARMELIET 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 Whisky	12
Kir Royale	11
Chartreuse (green or yellow)	13
Kir Vin Blanc	10

LIQUORS

TEQUILA & MEZCAL

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
Ciroc (France)	11
Skyy (United States)	8
Blue Ice (United States)	9
Hanson (United States)	10

WHISKEY

Jameson (Ireland)	10
Red Breast 12 (Ireland)	13
Bastille (France)	12
Crown Royal (Canada)	10
Old Overholt 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
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	16