

ET VOILÀ!

FRENCH BISTRO

TUESDAY NIGHT DATE NIGHT

(\$45/PERS. INCLUDES ONE BOTTLE OF WINE FOR TWO*)

APPETIZER

CROUSTILLANT CHAUD DE REBLOCHON V

Warm and crispy phyllo dough, reblochon cheese, orange jam, baby greens, apple cider vinaigrette**

or

ESCARGOTS À L'AIL ET PASTIS

Burgundy snails, pastis, garlic and parsley butter**

or

SALADE DU JARDIN V

Bibb lettuce, gorgonzola, riesling poached pear, candied walnuts, apple cider vinaigrette**

MAIN COURSE

SAUMON D'ÉCOSSE, BEURRE BLANC AU CITRON

Seared Scottish salmon tournedo, potato gnocchi, asparagus, mustard greens, roasted tomatoes, piquillo pepper sauce**

or

TRADITIONNEL COQ AU VIN, POMME SAUTÉES

Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce

or

MOULES MARINIÈRE

Steamed mussels with white wine, garlic, shallot, herb butter, cream

or

RAVIOLI AUX CHAMPIGNONS V

Homemade mushroom ravioli, white truffle oil, parmesan, port wine mushroom sauce

DESSERT

CRÈME BRULÉE DU JOUR V

Classic crème brûlée

or

QUATRE QUARTS AU CITRON V

Lemon pound cake, rum-caramel sauce

or

SOUFFLÉ DU JOUR V

Soufflé of the day, crème anglaise

Chef owner: Vincent Viale
Sous-chef: Travis Albaladejo

V: Vegetarian dish
**Dish containing nuts

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TUESDAY NIGHT DATE NIGHT WINE LIST

RED

ANGELINE

Merlot, California, Paso Robles

BLACK'S STATION

Malbec, California, Yolo County

CÔTES-DU-RHÔNE DELAS

Syrah-Grenache, Rhône

SIMPLE LIFE

Cabernet Sauvignon, California

DOMAINE VAL, SUD DE FRANCE

Grenache-Merlot, Languedoc



ROSÉ

DOM. TARIQUET

Merlot-Cabernet Franc, Gascogne



WHITE

CLAUDE VAL

Languedoc, IGP Pays d'Oc

CLARENDELLE

Semillon Blanc, Bordeaux

STORYPOINT

Chardonnay, California, Sonoma

VOUVRAY, SAUVION

Chenin Blanc, Loire Valley

RAIN STORM

Pinot Gris, Oregon