

LE BISTRO

FEATURED CHAMPAGNE

Veuve Clicquot BRUT "Yellow Label"

CHAMPAGNE, FRANCE

Smooth textured, aromas and flavors of apricot, peach, vanilla, pastry and spice

Glass \$31 / Bottle \$99

LE BISTRO

LES PLATS PRINCIPAUX

VIANDES

MEATS

Filet de Bœuf Rossini* \$45

Beef Tenderloin, Foie Gras, Fondant Potato, Mushrooms, Périgord Sauce

Côte de Veau Rôti* \$42

Roasted Veal Chop, Green Peppercorn Sauce, Twice - Fried Potato, Seasonal Vegetables

Carré d'Agneau Rôti et Souris d'Agneau aux Saveurs Marocaines* \$42

Braised Shank and Roasted Lamb Chop, Moroccan Spices,

Dried Fruits, Sweet Potatoes, Cilantro

VOLAILLES

POULTRY

Filet de Canette Rôti* \$29

Roasted Maple Leaf Duck Breast, Glazed Carrots, Sweet Peas, Mashed Potatoes, Orange Sauce

Coq Au Vin \$26

Red Wine Braised Chicken, Mushrooms, Potatoes, Pearl Onions, Bacon

FRUITS DE MER

SEAFOOD

Sole Grenobloise* \$45

Sautéed Dover Sole, Lemon - Caper Butter, Croutons, Château Potatoes

Homard Thermidor \$49

Lobster Thermidor, Mushroom Cream Sauce, Pilaf Rice (\$25 Dining Package Supplement)

Fruits de Mer* \$35

Butter - Roasted Jumbo Shrimp and Scallops, Little Neck Clams,

Celery Root Puree, Asparagus, Saffron Sauce

Filet de Loup de Mer* \$32

Mediterranean Sea Bass, Black Olive Tapenade, Crushed Lemon Potatoes,

Artichoke, Tomato Confit, Zucchini, Pesto

VÉGÉTARIEN

VEGETARIAN

Napoléon De Légumes \$24

Napoléon of Portobello Mushrooms and Vegetable Puff Pastry,

Goat Cheese, Red Pepper, Sweet Potato, Beurre Blanc Sauce

ENTRÉES

APPETIZERS

Steak Tartare au Couteau* \$15

Hand Cut Beef Tenderloin, Traditional Garnish, Grilled Baguette

Escargots à la Bourguignonne \$12

Herbed Garlic Butter

Pétoncles Dubarry, Huile de Truffe* \$12

Pan Seared Bay Scallops, Cauliflower Velouté, Truffle Oil

SOUPES ET SALADES

SOUPS AND SALADS

Soupe à l'Oignon Gratinée \$9

Baked Onion Soup, Beef Consommé, Gruyère Cheese, Croutons

Soupe aux Quatre Champignons \$9

Cream of Mushroom Soup

Roulade de Crabe et Saumon Fumé \$16

Jumbo Lump Crab Salad and Smoked Salmon Roulade, Horseradish, Citrus Sauce

Cromesquis de Chèvre \$12

Goat Cheese Croquettes, Beets, Granny Smith Apple, Arugula, Rosemary infused Honey

Salade d'Endive \$12

Belgian Endive Salad, Roquefort Cheese, Toasted Walnuts