

Le BISTRO

SUGGESTED WINE PAIRINGS

WHITE WINES (VIN BLANC)

	GLASS	BOTTLE
POUILLY FUISSE, LOUIS JADOT, BURGUNDY	\$ 11.25	\$ 46.00
PASCAL JOLIVET POUILLY-FUMÉ, LOIRE	\$ 12.00	\$ 49.00
DOMAINE MENARD GABORIT MUSCADET DE SÈVRE ET MAINE "CUVÉE PRESTIGE"	\$ 7.75	\$ 32.00

RED WINES (VIN ROUGE)

BARONS DE ROTHSCHILD, MÉDOC RESERVE, BORDEAUX	\$ 12.00	\$ 49.00
M. CHAPOUTIER CÔTES DU RHÔNE "BELLERUCHE", RHÔNE	\$ 8.75	\$ 36.00

CHAMPAGNE

VEUVE CLICQUOT BRUT "YELLOW LABEL"	\$ 16.50	\$ 82.00
MOËT & CHANDON "IMPÉRIAL"	\$ 14.00	\$ 69.00

SIGNATURE DRINKS

CHAMPAGNE COCKTAILS

FRENCH 75

BOMBAY SAPPHIRE®, LEMON JUICE, SUGAR SYRUP, SPARKLING WINE \$ 8.75

KIR ROYALE

CRÈME DE CASSIS, SPARKLING WINE \$ 8.25

POPULAR COCKTAILS

FRENCH KISS

SVEDKA® VODKA, CHAMBORD®, GRAND MARNIER®, PINEAPPLE JUICE \$ 9.75

CLASSIC SIDE CAR

COURVOISIER® V.S., COINTREAU®, SUGAR SYRUP, LEMON JUICE, SUGAR RIM \$ 8.75

Le BISTRO

ENTRÉE, SOUPE ET SALADE—APPETIZERS, SOUPS AND SALADS

LES QUATRE CORNETS

Four Savory Filled Cones—Salad Provençal;
Duck Confit; Pear, Blue Cheese and Walnut Medley;
Smoked Chicken Salad

ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms,
Orange Hollandaise

GRATINÉ A L'OIGNON

Onion Soup Gratine, Gruyere Cheese, Brandy

ESCARGOT BOURGUIGNONNE

Escargots, Garlic Herb Butter

SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts,
Champagne Vinaigrette

SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

MOULES POULETTE AU PERNOD

Steamed Mussels, Pernod, Parsley, Cream

COQUILLES ST. JACQUES PROVENCAL

Seared Scallops, Eggplant, Tomato, Pine Nuts,
Olive Oil

BISTRO SPECIAUX—BISTRO SPECIALS

FRUITS DE MER

Lobster, Shrimp, Scallops and Fennel in
Puff Pastry, Vermouth and Chive Cream

HOMARD ROTIS AUX BEURRE

Butter Roasted Lobster Tail, Artichokes,
Chateau Potatoes

COTE DE BOEUF POUR DEUX

32 oz Premium Golden Angus Rib Eye Steak
for Two, Sautéed Wild Mushrooms,
Fresh Seasonal Vegetable, Bordelaise Sauce,
Béarnaise Sauce, Carved Tableside

\$10 PER PERSON SUPPLEMENT FOR THE BISTRO SPECIALS

LES VIANDES, POISSONS ET VOLAILLES—MEATS, SEAFOOD AND POULTRY

FILET D'ESPADON

Grilled Swordfish Loin, Braised Lentils,
Ginger Garlic Butter

FILET DE SAUMON D'ATLANTIC

Fillet of Atlantic Salmon, Swiss Chard,
Morel Mushroom, Cream Sauce

BOUILLABAISSE, SOUPE DE POISSONS MEDITERRANÉE

Mediterranean Fish Soup "Bouillabaisse Style"
Sea Scallops, Snapper, Shrimp, Halibut, Tomato,
Saffron and Pernod Broth, Rouille Dip

COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples,
Calvados Cream

DUO DE CANARD

Breast of Duck and Duck Confit, Parisienne Potatoes,
French Beans, Madeira Sauce

FILET DE BOEUF GRILLÉ

Grilled Beef Tenderloin, Portobello Mushrooms,
Roquefort Cheese Potato Gratin,
Green Peppercorn Sauce

CARRE D'AGNEAU ROTIS

Roast Rack of Lamb, Artichokes, Blistered Tomatoes,
Zucchini, Green Olive Sauce

NAPOLEON DE LEGUMES

Napoleon of Vegetables and Portobello Mushrooms
in Puff Pastry, Goat Cheese, Red Pepper,
Sweet Potato Butter Sauce

CHEF'S SPECIALTIES

COVER CHARGE APPLIES

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Le
BISTRO

PÂTISSERIE—DESSERTS

VANILLA CRÈME BRULÉE

Berry Basket, Sablè Cookie

CHOCOLATE NAPOLÉON

Flourless Chocolate Cake, Hazelnut Crunch, Gianduja Cream

CLASSIC WARM APPLE TATIN

Caramelized Walnut Cream

CARAMEL, VANILLA AND LEMON PROFITEROLES

CHOCOLATE FONDUE FOR TWO

Golden Pineapple, Bananas, Strawberries

ICE CREAM ASSORTED FLAVORS

**A SAMPLING OF CAMEMBERT, GOAT CHEESE,
ROQUEFORT AND MUNSTER CHEESE**

DIGESTIF—AFTER DINNER DRINKS

Available by the glass. Please consult your Server for other premium brands.

PORT WINES

**DOW'S, LATE
BOTTLED VINTAGE
SANDEMAN'S
FOUNDERS RESERVE**

COGNACS

**COURVOISIER, V.S.
COURVOISIER, V.S.O.P.
RÉMY MARTIN, V.S.O.P.
RÉMY MARTIN, X.O.**

LIQUEURS

**AMARETTO DI SARONNO
BAILEY'S IRISH CREAM
CHAMBORD
KAHLÚA
COINTREAU
GRAND MARNIER
B & B
DRAMBUIE**

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.