

# BISTRO BRIE & BORDEAUX

## STARTERS

**Soup du Jour**, \$9

**Classic French Onion Soup**, Caramelized Onions, Artisan Croutons, Gruyère Cheese Gratin, Veal Stock, \$10

**House Salad**, Organic Mixed Greens, Grape Tomatoes, Dijon Vinaigrette \$8

**Bistro Salad**, Organic Mixed Greens, Grape Tomatoes, Diced Beets, Walnuts, Goat Cheese Crumble, Caramelized Apple Vinaigrette \$12

**Escargot**, Garlic Parsley Butter, served with French Bread (Please allow 15min) \$16

**Baked Brie Tart**, Cherries, Walnuts, Figs & Mixed Greens \$14

**Cheese Plate**, French Brie, Local Creamy Blue, Spanish Manchego, served with Grapes and French Bread \$15

**House-Made Duck Pâté**, Foie Gras, Pistachios, Green Peppercorn, Petite Salad, Cornichons, Onion Marmalade, Served with French Bread \$15

## MAINS

**Fish du Jour**, MP

**Asian Maple Glazed Salmon**, Orange, Ginger Scented, Vegetable Medley of Spinach, Asparagus Tips, Zucchini & Diced Tomatoes, \$30

**PEI Mussels & Fries**, “Marinière” White Wine, Light Cream, Shallots, Garlic, & Parsley \$19

**Seafood Pasta**, Fresh Tagliolini, Shrimps, Mussels, Diced Tomatoes, Zucchini, Saffron, Light Cream \$30

**Vegetable Pasta**, Fresh Tagliolini, Diced Tomatoes, Zucchini, Asparagus Tips, Shitake Mushrooms, Basil Puree \$22

**Roasted Chicken Breast**, Shitake Mushrooms, Tarragon, Shallot Sauce, Fresh Whipped Mashed Potatoes \$25

**Half Roasted Duck à l’Orange**, Maple Orange Ginger Demi-Glace, Vegetable Medley of Spinach, Asparagus Tips, Zucchini & Diced Tomatoes \$27

**New Zealand Herb Crusted Rack of Lamb**, Fresh Whipped Mashed Potatoes, Sautéed Haricot Vert \$39

**Grilled Rib Eye 16oz**, Brandy Peppercorn Sauce \$35

**Slow Braised Beef Short Ribs**, Velvety Cabernet Sauce, Fresh Whipped Mashed Potatoes, \$35

## FRESH VEGETABLES AND SIDES

**Roasted Brussels Sprouts**, with Pancetta & Shallots \$8 **Sautéed Haricot Vert**, with Shallots \$7, **Sautéed Spinach**, with Garlic \$7, **Fresh Whipped Mashed Potatoes** \$7, **Hand-Cut French Fries** \$6, **Warm French Baguette**, \$3.50

## DESSERTS

*All Desserts Made Fresh in House*

**Dessert du Jour**, \$8

**Chocolate Mousse**, Imported French Dark Chocolate \$8

**Crème Brûlée**, Madagascar Vanilla Bean, \$8

**Sorbet & Ice Cream**, \$6