

The Bistro & Wine Bar DINNER

LES SOUPES

FRENCH ONION SOUP | 10

GLACÉ OF BUTTERNUT | 9
Amoretti Cookie, Vincotto

LES SALADES

WARM MUSHROOM | 11
*Roasted Red Peppers, Crispy Egg, Artichokes,
Goat Cheese, Truffle Vinaigrette*

FALL COBB | 14
*Bibb Lettuce, Chicken, Bacon, Avocado,
Squash, Apples, Blue Cheese Dressing*

BISTRO | 10
Baby Greens, Shaved Vegetables, Basil Vinaigrette

BEET | 12
*Pistachios, Baby Kale, Goat Cheese,
Oranges, White Truffle Vinaigrette*

ROMAINE | 10
*Baby Kale, Caesar Dressing,
White Anchovies, Croutons*

GRILLED OCTOPUS | 12
*Rouille, Minted Yogurt, Almond, Arugula,
Pickled Red Onion, Feta*

WARM HEIRLOOM CARROT | 12
House Ricotta, Hazelnuts, Dill, Carrot Purée

ADD-ONS
Chicken | 6 Salmon | 8 Steak | 9

HORS D'OEUVRES

BEEF CARPACCIO AND TARTARE | 14
White Truffle Aioli, Arugula, Crostini

ARTISANAL CHEESE PLATE | 18
Local Honey, Seasonal Garnishes

CALAMARI | 14
*Tempura, Chipotle Aioli, Cherry Peppers,
Arugula*

SACCHETTI | 12
*Pear & Mascarpone Tortellini,
Mostarda Fruit, Chive Fondue*

CHARCUTERIE | 17
Local Cured Meats, Patés and Terrines

GRILLED OR RAW OYSTERS | 18
*Pancetta, Fennel Pollen, Tomato, Panko,
Parmesan Cream*

TEMPURA LOBSTER | 16
Miso Aioli, Chili Threads, Micro Basil

BURGUNDIAN ESCARGOT | 14
Garlic Butter, White Wine

CONFIT CHICKEN WINGS | 12
Garlic, Butter, Fine Herb Vinaigrette

TUNA NACHO | 14
Sriracha Sour Cream, Wakame, Ginger, Wonton

MUSSEL FLIGHTS | 14
Choose One:
Pernod | Lobster Pernod Beurre Blanc
Provençal | Tomato, Garlic, White Wine, Fine Herbs
Curry | Red Curry, Coconut, Lime, Fish Sauce, Thai Basil

FLATBREADS

FIG | 14
*Prosciutto, Arugula, Vincotto, Blue Cheese,
Caramelized Onions*

CAPRESE | 10
*Pesto, Tomato, Basil, Fresh Mozzarella,
Balsamic Reduction*

MUSHROOM | 12
Artichoke, Goat Cheese, Arugula, Truffle Oil

BBQ SHORT RIB | 14
Smoked Gouda, Pickled Red Onion, Arugula

GRILLED CHICKEN | 14
Pesto, Artichoke, Black Olive, Basil

SIDES

Haricots Verts with Bacon | 8

Truffle Fries | 6

Mashed | 8

Grilled Asparagus | 6

Grilled Broccolini | 6

Ham Hock Mac & Cheese | 8

Lobster Mac & Cheese | 14



ENTRÉES

FILET AU POIVRE | 38
*Mashed, Haricots Verts, Cognac,
Green Peppercorn Sauce*

SURF AND TURF | 46
*Filet Mignon, Lobster, Grilled Asparagus,
Mashed Potatoes, Hollandaise*

BEEF SHORT RIB BOURGUIGNONNE | 24
*Truffled Polenta, Grilled Broccolini,
Crispy Onion Salad*

STEAK FRITES | 29
*Hanger, Herb Butter, Red Onion Jam,
Mushroom, Field Spinach*

BISTRO BURGER | 15
*Bacon Jam, Bibb Lettuce, Tomato, Gruyère,
Special Sauce, Truffle Fries, Brioche Roll*

SPA VEGAN BURGER | 13
*Avocado, Chipotle Aioli, Baby Greens, Tomato,
Chickpea Fries, Brioche Roll*

ORGANIC HALF CHICKEN TAGINE | 22
*Curried Couscous, Date, Almonds,
Green Olive, Apricot Jam*

WILD BOAR RAGOUT | 19
Rosemary Pappardelle Pasta

GRILLED SWORDFISH PROVENÇAL | 29
Fennel & Orange Salad, Lobster Artichoke Risotto

GRILLED DOUBLE PORK CHOP | 26
*Roasted Root Vegetables,
Sweet Potato Gnocchi, Cider Jus*

BOUILLABaisse | 32
*Shrimp, Mussels, Clams, Lobster, Calamari,
Spicy Tomato, Saffron Broth, Rouille*

SALMON | 27
*Crispy Saffron Risotto, Peppernata,
Chicken Apple Sausage, Baby Spinach*

TRUFFLE-STUFFED GNOCCHI | 16
Artichokes, Mushrooms, Parmesan Cream

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

