



“We celebrate dining traditions and the classic arts of culinary, music and photography”

CHEFS MENU

July 2023

ENTREE

Brie et Cerise Vol au Vent

Double Creme Cheese with Brandy Marinated Cherries in Puff Pastry Shell

16

SALADES

Bistro Blue

Greens, Raisins, Pralines, Roquefort

14

Salade de Canard l'Orange

Warmed Duck Confit in Orange Sauce on Greens with Montrachet Goat Cheese

21

SANDWICHE

Burger Lyonnaise

Angus Chuck, Sauteed Onions, Gruyere, Spinach, Hollandaise on Croissant Bun

16

PLATS PRINCIPAUX

Steak au Poivre

Angus Medallions, Peppercorn Brandy Cream

Mashed Potatoes, Chefs Vegetable

36

Coquilles St. Jacques Gratin

Bay Scallops, Wine, Garlic, Butter, Parsley, Spinach Au Gratin

Mashed Potato, Chefs Vegetable

32

DESSERT

Creme Brulee

Classic Sugar Encrusted Vanilla Custard

10

A Standard 20% Gratuity Is Added On To All Bistro Checks