

## HORS D'OEUVRES

SOUP OF THE DAY .....	9
FRENCH ONION SOUP .....	10
MOUSSE ROYALE <i>Arugula, Tartine</i> .....	14
ESCARGOT <i>Wild Mushrooms, Bacon, Herbs Butter</i> .....	14
ASIAN DUCK WINGS <i>Confit Duck Wings (3pcs) Seasoned with Asian Dressing</i> .....	16
TRUFFLED ROASTED GARLIC HUMMUS <i>Wild Mushrooms, Olives and Toasted Pita</i> ....	14
FOIE GRAS CRÈME BRULEE <i>Served with Trio of Jam &amp; Croutons</i> .....	17
FOIE GRAS TERRINE <i>Foie Gras Terine, Arugula, Croutons</i> .....	21
CRAB SALAD <i>Lump Crab Meat in Calypso Sauce Served on Avocado</i> .....	19
MOULES MARINIÈRES <i>Cooked in White Wine, Herbs and Garlic</i> .....	15
OYSTERS <i>Served with Mignonette</i> .....	17
SHRIMP COCKTAIL <i>6 Pcs</i> .....	18
SEAFOOD VOL AU VENT <i>Mussels, Scallops &amp; Shrimp in Puff Pastry</i> .....	17

# PETIT POULET

*Wine Bar Bistro*

## SALADES

FRISÉE SALADE <i>Chevre Croutons, Warm Bacon Vinaigrette</i> .....	12
HOUSE SALADE <i>Mixed Greens, Shaved Fennel, Tomato Fines Herbs Vinaigrette</i> .....	10
PETIT POULET SALADE <i>Pulled Chicken, St. André Cheese, Tomatoes, Sherry Vinaigrette</i> .....	18
DUCK CONFIT SALADE <i>Fingerling Potatoes, Frisee, Balsamic Vinaigrette</i> .....	20
SALADE NIÇOISE <i>Imported Tuna, Dijon Vinaigrette</i> .....	20

## VEGAN

RAVIOLI <i>Seasonal Vegetables serves in a Tomato Sauce</i> .....	25
PASTA "ANITA" <i>Sauteéd Julienne Vegetables, Rigatoni Wine &amp; Herb Broth</i> .....	24

### ← ROTISSERIE →

*The finest quality organic, vegetarian fed chicken served with, haricot vert & roasted Yukon gold potato*  
Cornish Hen...22 • 1/2 Chicken...24

## VIANDES et VOLAILLES

CHICKEN IN PUFF PASTRY ROASTED CHICKEN <i>Pearl Onions, Peas, Sauce Suprême</i> .....	24
DUCK BREAST <i>Pan Roasted Breast, Pommes Sarladaise, Sautéed Spinach, A La Orange</i> .....	33
BISTRO BURGER <i>Angus Beef, Red Onion Jam, Pomme Frites</i> .....	17
BEEF BOURGUIGNON <i>Pappardelle, Baby Carrots, Potato, Pearl Onions &amp; Wild Mushrooms</i> .....	25
COQ AU VIN <i>Braised Chicken in Red Wine, served Mushrooms, Onions &amp; Baby Carrots</i> .....	26
ENTRECÔTE "STEAK FRITES" <i>12 oz. Strip Steak, Grass Fed, Caramelized Shallot Butter, Frites</i> .....	36
FILET MIGNON AU POIVRE <i>8 oz. Grass Fed Center Cut Filet, Pomme Puree, Brussel Sprout, Bacon &amp; Mushrooms</i> .....	38
COTE DE BOEUF <i>20 oz. Bone-in Rib Eye with French Fries, Sautéed Spinach Served with Side of Horseradish Sour Cream, and Pepper Sauce &amp; Moutarde a l'Ancienne Sauce</i> .....	42
CASSOULET TOULOUSAIN <i>Bean Casserole from Toulouse with Pork Belly, Garlic Sausage &amp; Duck Confit</i> .....	28

## POISSONS & MOLLUSQUES

LOUP DE MER <i>Pan Seared Branzino, Truffle Aioli, Vegetable Wild Rice</i> .....	29
ATLANTIQUE SALMON <i>Grilled, Herb Polenta, Asparagus, Lemon-Caper Beurre Blanc</i> .....	26
FISH OF THE DAY <i>Market Fresh with Chef's Accompaniments</i> .....	MP
SEARED STRIPE BASS <i>Pan Seared Striped Bass, Jasmine Rice, Ratatouille</i> .....	28
BOUILLABAISSSE <i>Clams, Mussels, Scallops, Shrimp, in Saffron Broth with Rouille Crostini</i> .....	29
SAUTÉÉD SHRIMP <i>Sautéed Shrimp &amp; Porcini Raviole, Lobster Creme</i> .....	27
SEARED SEA SCALLOP <i>Mushrooms Risotto, Truffle Oil</i> .....	29

## PETITE ASSIETTES

POMMES FRITES <i>With Garlic Aioli</i> ...6
SAUTEED WILD MUSHROOMS...7
HARICOT VERTS <i>Sautéed</i> ...7
POMMES PURÉE...6
ASPARAGUS <i>Grilled</i> ...8
BRUSSELS SPROUT <i>with Bacon &amp; Mushrooms</i> ...9

## CHARCUTERIES et FROMAGES

*Three items 18 • Four items 22 • Five items 26*

### ARTISANAL CHEESES FROMAGES

*Cave Aged Gruyere  
Chevre  
Roquefort  
St. André  
Florette D'affinois  
Tête De Moine  
Cheese of The Week*

### CURED MEATS CHARCUTERIE

*Fennel Salami  
Hot Sopressata  
Jambon De Bayonne  
Saucisson Sec*