PETIT POULET

Wine Bar Bistro

HORS D'OEUVRES

SOUP OF THE DAY 9

FRENCH ONION SOUP 10

BAKED AFFINOIS *Honey, Arugula* 14

MOUSSE ROYALE *Arugula, Tartine* 14

ESCARGOT *Wild Mushrooms, Bacon, Herbs Butter* 14

ASIAN DUCK WINGS *Confit Duck Wings (3pcs) Seasoned with Asian Dressing* 16

TRUFFLED ROASTED GARLIC HUMMUS *Wild Mushrooms, Olives and Toasted Pita* 14

FOIE GRAS CRÈME BRULEE *Served with Trio of Jam & Croutons* 17

FOIE GRAS TERRINE *Foie Gras Terine, Arugula, Croutons* 21

CRAB SALAD *Lump Crab Meat in Calypso Sauce Served on Avocado* 19

SHRIMP CEVICHE *Shrimp Marinated in Lemon with Olive Oil and Nicoise Olives* 17

MOULES MARINIERES *or* **ESPAGNOLES** *Cooked in White Wine with Herbs or Cooked in Red Wine with Chorizo* 15

OYSTERS *Served with Mignonette* 17

SHRIMP COCKTAIL *6 Pcs* 18

SEAFOOD TOWER *Crab Meat, Shrimp Ceviche, 6 Clams, 6 Oysters, Tobiko Caviar* 46

SALADES

FRISÉE SALADE *Chevre Croutons, Warm Bacon Vinaigrette* 12

HOUSE SALADE *Mixed Greens, Shaved Fennel, Tomato Fines Herbs Vinaigrette* 10

PETIT POULET SALADE *Pulled Chicken, St. André Cheese, Tomatoes, Sherry Vinaigrette* 18

DUCK CONFIT SALADE *Fingerling Potatoes, Frisee, Balsamic Vinaigrette* 20

SALADE NIÇOISE *Imported Tuna, Dijon Vinaigrette* 20

LEGUMES

PASTA FIORI *Sautéed Vegetables serves in a Herbs Wine Broth* 24

PORTOBELLO SLIDER *Portobello Buns with Roasted Vegetables, Served with a Salad and Roasted Fingerling Potatoes* 22

PASTA "ANITA" *Spaghetti Shape Vegetables, Putanesca* 20

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 *Pearl Onions, Peas, Sauce Suprême* 24

DUCK BREAST *Pan Roasted Breast, Pommes Sarlardaise, Broccoli Rabe, Wild Cherry Jus* 33

BISTRO BURGER *Angus Beef, Red Onion Jam, Pomme Frites* 17

BEEF BOURGUIGNON *Baby Carrots, Potato, Pearl Onion Wild Mushrooms* 25

ENTRECÔTE "STEAK FRITES" *12 oz. Strip Steak, Grass Fed, Caramelized Shallot Butter, Frites* 36

FILET MIGNON AU POIVRE *8 oz. Grass Fed Center Cut Filet, Pomme Puree, Brussel Sprout, Bacon & Mushrooms* 38

COTE DE BOEUF *20 oz. Bone-in Rib Eye with French Fries, Sautéed Spinach Served with Side of Horseradish Sour Cream, and Pepper Sauce & Moutarde a l'Ancienne Sauce* 42

POISSONS & MOLLUSQUES

BRANZINO *Pan Seared, Truffle Aioli, Ratatouille, Spinach Puree* 29

ATLANTIQUE SALMON *Grilled, Baby Kale Tabuleh, Asparagus, Tarragon Beurre Blanc* 26

FISH OF THE DAY *Market Fresh with Chef's Accompaniments* 26

SEARED TUNA *Pan Seared Tuna Blackened, Jasmine Rice, Ratatouille* 28

BOUILLABAISSE *Clams, Mussels, Scallops, Shrimp, in Saffron Broth with Rouille Crostini* 29

SHRIMP IN SQUID INK LINGUINI *Chorizo, Arugula, Tomato Sauce* 27

SEARED SEA SCALLOP *Mushrooms Risotto, Truffle Oil* 29

PETITE ASSIETTES

POMMES FRITES With Garlic Aioli…6

SAUTEED WILD MUSHROOMS…7

HARICOT VERTS Sautéed…7

POMMES PURÉE…6

ASPARAGUS Grilled…8

BRUSSELS SPROUT with Bacon & Mushrooms...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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.