

# PETIT POULET

## DINNER MENU

### HORS D'OEUVRES

SOUP OF THE DAY.....	8.95
FRENCH ONION SOUP.....	9.95
FRISÉE SALAD	
<i>Chevre Croutons, Warm Bacon Vinaigrette.....</i>	<i>10.95</i>
ESCARGOT IN PUFF PASTRY	
<i>Wild Mushrooms, English Peas.....</i>	<i>13.95</i>
HOUSE SALADE <i>Mixed Greens, Shaved Fennel, Tomato, Fines Herbs Vinaigrette.....</i>	<i>9.95</i>
MOUSSE ROYALE PÂTÉ <i>Foie de Canard &amp; Porcini Terrine, Cornichons, Crostini .....</i>	<i>13.95</i>
BROILED ESCARGOT <i>White Wine Butter Sauce, Wild Mushrooms, Bacon Scented Bread Crumbs.....</i>	<i>12.95</i>
TRADITIONAL CAESAR SALADE.....	11.95
<i>Add Rotisserie Chicken...5.95 Add Chicken Paillard .....</i>	<i>6.95</i>
TRUFFLED ROASTED GARLIC HUMMUS	
<i>Wild Mushrooms, Olives and Toasted Pita.....</i>	<i>12.95</i>
SHRIMP A L'AIL <i>Sauteed, Garlic Confit, Champagne Sauce Grilled Garlic Batard.....</i>	<i>16.95</i>
MOULES FRITES <i>Garlic, Shallots, White wine.....</i>	<i>17.95</i>

### DAILY SPECIALS

#### MONDAY

TRUFFLED HACHIS PARMENTIER  
*Ground Beef, Truffled Mashed Potato, Gruyere Cheese.....*19.95

#### TUESDAY

BABY KALE CASSOULET  
*Navy Beans, Duck Confit, Garlic Sausage, Applewood Smoked Bacon.....*24.95

#### WEDNESDAY

CHOUROUTE ALSACIENNE  
*Braised Sauerkraut, Knackwurst, Bratwurst, Garlic Sausage Crispy Pork Belly and Applewood Smoked Bacon.....*24.95

#### THURSDAY

COQ AU VIN  
*Baby Carrots, Fingerling Potatoes, Pearl Onions, Red Wine Demiglace.....*24.95

#### FRIDAY

BOUILLABAISSE  
*Clams, Mussels, Scallops, Shrimp, Calamari in Saffron Broth with Rouille Crostini.....*28.95

#### SATURDAY & SUNDAY

COTE DE BŒUF  
*20 OZ Bone-in Rib Eye with Pomme Purée Gratin Sautéed Spinach.....*35.95

### *Flights of Cheese or Meat*

*Three...17.95 Four...21.95 Five...25.95*

Artisanal Chesses	Cured Meats
<b>FROMAGES</b>	<b>CHARCUTERIE</b>
CAVE AGED GRUYERE	FENNEL SALAMI
CHEVRE	HOT SOPRESSATA
ROQUEFORT	JAMBON SEC
ST. ANDRÉ	SAUCISSON SEC
FLORETTE D'AFFINOIS	MOUSSE ROYALE
TÊTE DE MOINE	<i>(Au Sauternes)</i>
PETIT PONT L'EVEQUE	

### ROTISSERIE

*The finest quality organic, vegetarian fed chicken served with, haricot vert & roasted Yukon gold potato*

Cornish Hen .....	19.95
1/2 Chicken .....	21.95

### ENTRÉES

#### FISH OF THE DAY

*Market Fresh with Chef's Accompaniments.....*25.95

#### PETIT POULET SALAD

*Pulled Chicken, St. André Cheese, Tomatoes, Sherry Vinaigrette.....*17.95

#### SALADE NIÇOISE

*Imported Tuna, Dijon Vinaigrette...19.95*

#### CHICKEN IN PUFF PASTRY

*Roasted Chicken, Pearl Onions, Peas, Sauce Suprême ..*22.95

#### ATLANTIQUE SALMON

*Baby Kale Tabuleh, Asparagus, Tarragon Buerre Blanc.....*25.95

#### ENTRECÔTE "STEAK FRITES"

*12 oz. N.Y. Strip Steak, Caramelized Shallot Butter, Frites...27.95*

#### FILET MIGNON

*8 oz., Pommes Puree, Seasonal Vegetables Wild Mushroom Glace de Veau.....*32.95

#### SCALLOP FRANÇAISE LINGUINI

*Squid Ink Linguini, Chorizo, Spinach, Tomato, Chablis Lemon Creme.....*28.95

#### VEGETABLE PASTA FIORE

*Saffron Pasta, Tête De Moine Fondue, Roast Vegetables...19.95*

#### BEEF BOURGUIGNON

*Baby Carrots, Potato, Pearl Onion Wild Mushrooms...24.95*

#### BISTRO BURGER

*Angus Beef, Red Onion Jam, Pomme Frites.....*17.95

#### BRANZINO

*Grilled, Truffle Aioli, Rattatouille, Spinach Puree,.....*28.95

#### DUCK DUET

*Pan Roasted Breast, Crispy Duck Leg Confit, Orange and Fennel Cous Cous, Broccoli Rabe Wild Cherry Jus...32.95*

### ACCOMPANIMENTS

POMMES FRITES <i>With Garlic Aioli .....</i>	4.95
SAUTEED WILD MUSHROOMS.....	6.95
HARICOT VERTS <i>Sauteed.....</i>	6.95

POMMES PURÉE...5.95
ASPARAGUS <i>Sauteed with Olive Oil... 7.95</i>
TRUFFLE AIOLI...2.95

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