

HORS D'OEUVRES

SOUP OF THE DAY	9
FRENCH ONION SOUP	10
PATE DE CAMPAGNE <i>Tartine</i>	14
ESCARGOT <i>Garlic Butter</i>	14
ASIAN DUCK WINGS <i>Confit Duck Wings (3pcs) Seasoned with Spicy Orange Glaze</i>	16
TRUFFLED ROASTED GARLIC HUMMUS <i>Wild Mushrooms, Olives and Toasted Pita ...</i>	14
FOIE GRAS TERRINE <i>Foie Gras Terine, Arugula, Croutons</i>	21
OYSTERS <i>Served with Mignonette</i>	15
SHRIMP COCKTAIL	18
SEAFOOD TOWER <i>6 Oyster, 6 Clams, Crab Meat, Shrimp Cocktail & Tobiko Caviar</i>	47
GRILLED MERGUEZ <i>Served with Harissa Mayonnaise, Arugula</i>	18

PETIT POULET

Wine Bar Bistro

SALADES

FRISÉE SALADE <i>Chevre Croutons, Warm Bacon Vinaigrette</i>	12
HOUSE SALADE <i>Mixed Greens, Shaved Fennel, Tomato Roasted Red Pepper 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, Blood Vinaigrette</i>	20
BURRATA CAPRESE <i>Burrata Mozzarella, Rainbow Grape Tomatoes</i>	21

← ROTISSERIE →

*The finest quality organic, vegetarian fed chicken
served with, haricot vert & truffle mashed potato
Cornish Hen...24 • 1/2 Chicken...26*

VIANDES et VOLAILLES

RACK OF LAMB <i>Served with Ratatouille, Moroccan Spiced Sweet Potato Fries</i>	39
CHICKEN IN PUFF PASTRY ROASTED CHICKEN <i>Pearl Onions, Peas, Sauce Suprême</i>	24
DUCK DUO <i>Pan Roasted Breast, Duck Leg Confit, Pommes Sarladaise, Spinach, Orange Glaze</i>	33
BISTRO BURGER <i>Angus Beef, Red Onion Jam, Pomme Frites</i>	17
BEEF BOURGUIGNON <i>Pappardelle</i>	25
COQ AU VIN <i>Braised Chicken in Red Wine with Mushroom, Pearl Onion & Baby Carrot</i>	26
COUSCOUS ROYALE <i>Merguez, 1 Lamb Chop, ¼ Chicken, Zucchini, Turnip, Chick Peas</i>	28
ENTRECÔTE "STEAK FRITES" <i>12 oz. Strip Steak, Caramelized Shallot Butter, Frites</i>	36
FILET MIGNON AU POIVRE <i>8 oz. Baked Potato, Baby Vegetables</i>	38
COTE DE BOEUF <i>20 oz. Bone-in Rib Eye, French Fries, Spinach Served with Horseradish Sour Cream, Pepper Sauce & Moutarde a l'Ancienne Sauce</i>	42
VEGAN RAVIOLI <i>Mushroom Ragout, Wine Jus</i>	21

POISSONS & MOLLUSQUES

LOUP DE MER <i>Pan Seared Branzino, Truffle Aioli, Vegetable Wild Rice</i>	29
ATLANTIQUE SALMON <i>Tabouleh Salad, Asparagus</i>	26
BOUILLABAISSE <i>Clams, Mussels, Scallops, Shrimp in Saffron Broth with Rouille Crostini</i>	29
MOULES MARINIÈRES <i>White Wine, Herbs & Garlic</i>	19
SHRIMP LOBSTER SAUCE <i>Mushroom Ravioli</i>	27
SEARED SEA SCALLOP <i>Wrapped in Bacon, Spinach Rice Pilaf</i>	29

SPECIAL OF THE DAY *Ask Your Waiter For Today's Creation* MP

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
SAUTÉED BABY VEGETABLES ...	9
RATATOUILLE...	9

CHARCUTERIES et FROMAGES

Three items 18 • Four items 22 • Five items 26

ARTISANAL CHEESES FROMAGES

*Cave Aged Gruyere
Chevrotin
Fourme d' Ambert
Roquefort
St. André
Florette D'affinois
Tête De Moine
Cheese of The Week*

CURED MEATS CHARCUTERIE

*Gin Salami
Hot Sopressata
Jambon De Bayonne
Saucisson Sec
Jambon de Paris
Pate de Campagne*