



Petites Plats (Small Plates)

*Comes with Side Salad

<u>Brie en Croute (Baked Brie in Puff Pastry)*</u> - Almonds, Dried Figs, & Apricot Coulee with Boursin Cheese	\$14
<u>French Onion Soup</u> - Caramelized Onions, Croutons, & Gruyere Cheese	\$12
<u>Burrata Apéritif</u> - Burrata Cheese w/ Arugula, Crostinis, & Olive Oil	\$13
<u>Pommes Frites</u> - Shoestring Fries Served w/ Three Dipping Sauces	\$8
<u>Crêpes Savoureux*</u> - Mushroom, Spinach, & Gruyere ♣ Chicken, Asparagus, & Bechamel ♣ Black Forrest Ham & Aged Cheddar Cheese	\$19
<u>Pesto Chicken Pasta</u> - Penne Pasta w/ Bechamel, Bell Peppers, Asparagus, Mushrooms, & Pesto Sauced Topped w/ Parmesan Cheese	\$22
<u>French Dip</u> - Seasoned Roast Beef & Gruyere Cheese on a French Baguette Served w/ French Onion Au Jus & Fries	\$16
<u>Bistro Burger</u> - Ground Beef, Cheddar Cheese, Bacon Onion Jam, Red Onions, Tomatoes, Mixed Greens, Aioli Sauce, & Fries	\$18
<u>Seared Salmon</u> - Served w/ a Polenta Cake, Rainbow Carrots, Asparagus, & Topped w/ a Lemon Butter Caper Sauce & Micro Greens	\$31
<u>Steak Frites</u> - 8oz Prime NY Strip Served w/ Herb Butter & Fries	\$28
<u>Salades</u> - Add Chicken +\$5.00 Add Salmon +\$10.00	
- Arugula w/ Red Wine Poached Pears, Burrata Cheese, & Vinaigrette	\$14
- Caesar Salad w/ Romaine Lettuce, House Croutons, & Parmesan Cheese	\$12
- Mediterranean Salad w/ Romaine Lettuce, Cherry Tomatoes, Olives, Red Onions, Cucumbers, & Feta Cheese w/ a Red Wine Vinaigrette	\$12
<u>Fromage Plate (Cheese)</u> - French Brillat Savarin, Humboldt Fog Goat Cheese, Wisconsin Grand Cru Gruyere, & Saint Agur French Blue Cheese	\$17
<u>Charcuterie Plate (Meat)</u> - Wild Boar Salami, Spicy Coppa, Duck Sausage, & Herbs de Provence Salami	\$19
<u>Avec les Deux</u> - (Choice of two <i>Fromage</i> & two <i>Charcuterie</i>)	\$18
<u>Desserts (Desserts)</u>	
<u>Beignet Trio</u> - Hazelnut, Chocolate, & White Chocolate w/ Raspberry Sauce	\$8
<u>Crème Brûlée</u> - Vanilla Custard Topped Caramelized Sugar and Fresh Berries	\$9
<u>Crêpes Sucrées</u> - Bananas, Hazelnut Coco, & Walnuts ♣ Berries & Cream	\$12
<u>Chocolate Lava Cake</u> - With Fresh Berries and Whipped Cream	\$11
<u>Crème Glacées</u> - Vanilla Bean, Dark Chocolate, or Salted Caramel	\$6
♣ Mango or Raspberry (Sorbet)	



Boissons (Drinks)

<u>Rosé</u>	
Rosé 2017 “Commanderie” Provence, France	\$13/\$52
Sparkling Rosé NV “François Montand” Loire Valley, France	\$14/\$56
<u>Brilliant</u>	
Cava NV “Juvè y Camps” Catalonia, Spain	\$12/\$48
Brut NV “Les Rocailles” Vin de Savoie, France	\$15/\$60
Brut NV “Marcel Martin” Loire, France	\$18/\$72
<u>Blancs</u>	
Pinot Gris 2016 “Hahn” Monterey, CA	\$13/\$52
Chardonnay 2017 “William Fevre Chablis” Chablis, France	\$14/\$56
Chardonnay 2016 “MacRostie” Sonoma, CA	\$17/\$68
Sauvignon Blanc 2017 “Long Meadow” Napa, CA	\$15/\$60
Côtes Du Rhône 2016 “Château Pégau” Rhone, France	\$14/\$52
<u>Rouges</u>	
GSM Blend 2015 “Château de Paraza” Minervois, France	\$13/\$52
Bordeaux Blend 2015 “Château de Parenchère” Bordeaux, France	\$15/\$60
Cab Sauvignon 2016 “Smith & Hook” Central Coast, CA	\$16/\$64
Cab Sauvignon 2016 “Annabella” Napa, CA	\$13/\$52
Merlot 2016 “Selby” Sonoma County, CA	\$16/\$64
Pinot Noir 2016 “Pali Huntington” Santa Barbara, CA	\$18/\$72
Pinot Noir 2013 “Thomas Fogarty” Santa Cruz, CA	\$82
<u>Dessert Vins</u>	
Sauternes 2014 “La Fleur D’Or” Sauternes, France	\$15/\$60
Port 2013 “Quinta de la Ros” Portugal	\$18/\$72
<u>Bières</u>	
Stella, Hoegaarden Hefeweizen, Gordon Biersch, Wolf Among IPA	\$9
<u>Non-Alcoholic</u>	
Perrier, Coke, Diet Coke, Sprite	\$4
Iced Tea	\$4
French Roast Coffee	\$3
Assorted Teas	\$3
Cappuccino/Latte/Esspresso	\$5

Consumption of raw or undercooked meat can lead to food borne illnesses
Parties of 6 or more will have 20% gratuity added to their check