

Bistro Dinner Classics



APPETIZERS

Onion Soup Gratinée • 8

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

Herb Marinated Goat Cheese, Olives & Roasted Garlic • 11

Spread it on our house made Sardinian flatbread and grilled Naan

Steamed Black Mussels • 12 / 8

Basil-chardonnay broth, julienne vegetables, grilled bread

Porcini Mushroom Risotto with Foie Gras Bratwurst • 12

Slow cooked rice with Cavallo Nero and Parmigiano Reggiano cheese

Crispy Duck Confit Eggrolls • 12 / 8

Served with peanut curry and chile-lime dipping sauces

Smoked Trout & Potato Pancakes • 12 / 9

Crème fraîche and black truffle vinaigrette

Seared Rare Ahi Tuna • 14 / 10

Tempura-fried shoestring vegetables on a bed of avocado, tatsoi and sprouts; accompanied by a sesame-soy glaze and a spicy mustard sauce

SALADS

Simple Mixed Green Salad • 7 / 5

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

The Caesar Salad • 8 / 6

The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese

Salad of Poached Pear & Alp Blossom Cheese Bruschetta • 9.5

Spinach, radicchio and Belgian endive tossed in warm port wine vinaigrette with pancetta ring and candied walnuts

ENTREES

Chicken Paillard Saltimbocca • 24

Tender breast layered with parma prosciutto, fresh sage and fontina cheese. Served atop linguine tossed with New Mexico red chile, peas & artichoke hearts in a marsala wine pan sauce

Manhattan Steak Frites • 32

Char broiled 'baseball-cut' Black Angus strip loin aged in-house over 45 days. Plated with house-made French fried potatoes, demi-glace and maître d'hôtel butter

Poached Wild Alaskan Silver Coho Salmon • 27

Line caught by a third generation Alaskan family on the fishing vessel Sea Miner. Plated with smashed gold potatoes, haricots verts and butternut squash and lemon-tarragon cream nage

Pork Porterhouse & Pan Fried Potato Pierogi • 26

Baby bok choy, carrots, and brown butter apples. Finished with caramelized onion-bacon jam, sour cream and Cascabel chile jus

Sliced Tenderloin Of Beef • 33 / 25

Slowly roasted on the exhibition rotisserie; served with Point Reyes blue cheese mashed potatoes, sautéed green beans, napped with a ruby port wine sauce

Dinner Favorites & Wine



SEASONAL ENTREES

Blue Corn Crusted Winter Squash Relleno • 17

Red quinoa and black lentil pilaf, braised kale, curried pecan butter and mango gastrique

Seared Flank Steak Au Poivre • 25

Crusted with black peppercorns and seared in a cast iron pan; buttermilk mashed potatoes, fried mushrooms and onions, espagnole sauce

Grilled Lamb Strip Loin • 27 / 21

Accompanied by cauliflower scalloped potatoes, wilted winter greens and crispy onion strings, Dijon-green peppercorn sauce

Seared Atlantic Sea Scallops • 34 / 26

Savory shrimp and scallion fritters, garden vegetable mélange in a pool of sweet corn jus, topped with roasted tomato remoulade

Pan Roasted Dry Aged Duck Breast • 26

Whipped sweet potatoes, Brussels sprouts with duck cracklings, lingonberry glaze and duck demi

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SIDES TO SHARE

House-Cut French Fried Potatoes • 7/4

Roasted Brussels Sprouts • 6

Sautéed Green Beans • 6

Tempura Fried Mushrooms & Onions • 7

Cauliflower Scalloped Potatoes • 6

Blue Cheese Mashed Potatoes • 6

Garden Vegetable Mélange • 6

Pan Fried Pierogi • 8

FEATURED WINE SELECTIONS

3 OUNCE "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT HALF THE GLASS AND BOTTLE PRICES

	GLASS	BOTTLE
Ruffino Extra Dry Prosecco DOC, ITALY	7	28
Segura Viudas Brut Cava NV, SPAIN	8	32
Loveblock Sauvignon Blanc, NEW ZEALAND	10	40
Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE	9	36
Nik Weis 'Urban' Riesling, MOSEL, GERMANY	8.5	34
Davis Bynum 'River West' Vineyard Chardonnay, RUSSIAN RIVER VALLEY	10	40
Mer Soleil 'Silver' Unoaked Chardonnay, MONTEREY, CALIFORNIA	10	40
Milagro Grüner Veltliner, CORRALES, NEW MEXICO	10	40
Iris Pinot Gris, WILLAMETTE VALLEY, OREGON	9	36
Domaine Saint Aix Rosé, COTEAUX-EN PROVENCE, FRANCE	9.5	38
Roessler 'Black Pine' Pinot Noir, SONOMA COAST, CALIFORNIA	11	44
Argyle Pinot Noir, WILLAMETTE VALLEY, OREGON	12	48
Lagone Super-Tuscan Merlot Blend, TOSCANA IGT, ITALY	10	40
Alberti 154 Malbec, MENDOZA, ARGENTINA	8	32
Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE	9	36
Terra Rossa Rosso di Montalcino, TUSCANY, ITALY	11	44
Seven Falls Cabernet Sauvignon, WAHLUKE SLOPE, WA	7	28
Pine Ridge Cabernet Sauvignon, NAPA VALLEY	14.5	58
Noster Priorat Inicial, SPAIN	9.5	38
1000 Stories Zinfandel, MENDOCINO, CALIFORNIA	9.5	38

COMPLIMENTARY NATURA HOUSE FILTERED SPARKLING WATER IS AVAILABLE BY REQUEST.

A 20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 8 OR MORE.