

Bistro Dinner Classics



APPETIZERS

Onion Soup Gratinée • 8

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

Applewood Chicken Crêpes • 12

Broiled in a gorgonzola béchamel and drizzled with red chile sauce

Steamed Black Mussels • 12 / 8

Basil-chardonnay broth, julienne vegetables, grilled bread

Crispy Duck Confit Eggrolls • 12 / 8

Served with peanut curry and chile-lime dipping sauces

New Orleans Sausage Poutine • 12

Grilled andouille sausage with fries, smothered in Creole gravy and Tucumcari garlic chile cheese, garnished with pickled okra

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 Blood Orange & Camembert Cheese • 9.5

Roasted beets, spinach and radicchio tossed in grain mustard vinaigrette with toasted pistachios

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 and 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 • 28

Line caught by a third generation Alaskan family on the fishing vessel *Sea Miner*, plated with smashed gold potatoes, sautéed broccolini and lemon-dill cream nage

Pan Roasted Pork Loin Medallions • 26

Alongside caraway spaetzle, Brussels sprouts and sweet 'n sour cabbage with brandy-apple cider sauce and Dijon crème fraîche

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

House Made Braised Beef Ravioli Bourguignon • 22 / 14

Simmered in Burgundy red wine sauce with baby carrots, pearl onions, mushrooms and English peas, plated with celery root-potato puree and shaved Reggiano cheese

Seared Atlantic Sea Scallops • 32 / 24

Wild rice-cranberry pilaf with a sauté of butternut squash and snow peas, finished with tarragon-crayfish beurre blanc

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 house made gnocchi and gorgonzola cream, garden vegetable mélange and Rhone red-thyme jus

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

butternut squash and snow peas • 6

sweet 'n sour braised red cabbage • 6

blue cheese mashed potatoes • 6

sautéed green beans • 6

garden vegetable mélange • 6

tempura fried mushrooms and onions • 7

caraway spaetzle • 6

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
Pine Ridge Chenin Blanc – Viognier Blend, CALIFORNIA	8	32
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
M&D 'Petite Petit' Petite Sirah Blend, LODI, CALIFORNIA	8.5	34
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.