



Bistro Dinner Classics

APPETIZERS

Onion Soup Gratinée • 8

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

Baked Almond Brie Bruschetta • 10

Salad garnish of baby greens dressed with extra virgin olive oil, spicy dried fruit tapenade

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

Artichoke Barigoule 'Fondue' • 12

Artichoke bottoms braised, then stuffed with goat cheese and mozzarella.
Crispy parma prosciutto-arugula salad, tossed with citrus vinaigrette

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 Strawberries & Tucumcari Feta Cheese • 9.5

Sun dried apricots, mixed field greens, toasted cashews and pickled slivered garlic tossed with creamy balsamic-rosemary dressing

ENTREES

Truffled Chicken Paillard Florentine • 24

Tender breast layered with black truffles, pancetta and fontina cheese. Served atop orzo pasta tossed with ricotta cheese and spinach in a Madeira 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

Idaho Ruby Red Trout • 26

Grilled and plated with sour cream red potatoes & Spanish chorizo, fire-roasted mixed vegetables and tomatillo-green chile romesco

Pan Roasted Asian Pork Tenderloin • 26

Panko crusted bamboo rice cake, baby bok choy with carrot and zucchini ribbons. Shiitake mushrooms pickles and hoisin ginger glaze

Sliced Tenderloin Of Beef • 34 / 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

Baked Eggplant Portabello Involtini • 19

A roulade stuffed with almond 'ricotta', then simmered in soffrito ragu.

Accompanied by savory Swiss chard pie, roasted gold beets and English pea pesto coulis

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 Reggianito cheese

Wild Alaskan Halibut • 34

Saffron-fontina arancini, Puy lentil ragoût with artichokes and mirepoix, garnished with tomato fennel confit

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 • 28 / 22

Attended by asparagus-parmesan strudel, polenta gnocchi pan seared with guanciale, melted leeks and favas beans, finished with Chianti demi and Fresno chile jam

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

sour cream red potatoes and chorizo • 6

sautéed green beans • 6

tempura fried mushrooms & onions • 7

asparagus parmesan strudel • 6

blue cheese mashed potatoes • 6

garden vegetable mélange • 6

bamboo rice cake • 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
Le Grand Courtâge Brut Rosé, FRANCE	9.5	38
Loveblock Sauvignon Blanc, NEW ZEALAND	10	40
Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE	9	36
Trimbach Riesling, ALSACE, FRANCE	10	40
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
Villa Pozzi Moscato, ITALY	6	24
Domaine Saint Aix Rosé, COTEAUX-EN PROVENCE, FRANCE	9.5	38
Roessler 'Black Pine' Pinot Noir, SONOMA COAST, CALIFORNIA	11	44
St. Innocent Villages Cuvee, WILLAMETTE VALLEY, OREGON	12	48
Château de Parenchère Merlot, BORDEAUX, FRANCE	9.5	38
Alberti 154 Malbec, MENDOZA, ARGENTINA	8	32
Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE	9	36
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

COMPLIMENTARY NATURA HOUSE FILTERED SPARKLING WATER IS AVAILABLE BY REQUEST.

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