

Bistro Dinner Classics



APPETIZERS

Onion Soup Gratinée • 8

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

Bruschetta Trio • 11

Brie & Port poached pear
Cannellini bean spread, chive oil and Parma prosciutto crisps,
Goat cheese with 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

Grilled Wild Game Sausage & Rosemary Polenta Fries • 12

Comes with balsamic-fig ketchup and chile rajas

Smoked Trout & Potato Pancakes • 13 / 10

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

Gala Apple Salad with Double Gloucester Cheese • 9.5

Watercress and bibb lettuce, shaved broccoli crudo, pomegranate-soy vinaigrette, cashews

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 • 33

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

Grilled Verlasso Salmon • 29

Sustainably sourced from Patagonia, Chile. Plated with creamed leeks and butternut squash, marble potatoes and roasted walnut-sage pesto. Cranberry gremolata

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 • 34 / 25

Slowly roasted on the exhibition rotisserie; served with Pt 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 • 18

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

Atlantic Sea Scallops • 34 / 26

Handmade fresh tuxedo fettuccine, roasted cauliflower and exotic mushrooms tossed with Capesante sauce. Garnish of micro arugula, lemon oil and artichoke chips

Grilled Lamb Strip Loin • 28 / 22

Accompanied by goat cheese, tomato and olive tart and wilted winter greens with Rhone red-thyme jus

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

whipped sweet potatoes • 6

blue cheese mashed potatoes • 6

creamed leeks & butternut squash • 6

pan-fried potato 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
Gruet Brut Rosé, NEW MEXICO	10	40
Roederer Estate Brut NV, ANDERSON VALLEY, CALIFORNIA	12	48
Vietti Moscato d'Asti, PIEDMONT, ITALY	10	40
Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE	9	36
Duckhorn Sauvignon Blanc, NAPA VALLEY, CALIFORNIA	12	48
Stellenbosch Vineyards 'Bushvine' Chenin Blanc, SOUTH AFRICA	9	36
Iris Pinot Gris, WILLAMETTE VALLEY, OREGON	9	36
Trimbach Riesling, ALSACE, FRANCE	10	40
Davis Bynum 'River West' Vineyard Chardonnay, RUSSIAN RIVER VALLEY	10	40
Paul Hobbs 'Crossbarn' Chardonnay, SONOMA COAST, CALIFORNIA	12	48
Roessler 'Black Pine' Pinot Noir, SONOMA COAST, CALIFORNIA	11	44
Belle Glos 'Clark & Telephone' Pinot Noir, SANTA MARIA VALLEY, CALIFORNIA	15	60
Château de Parenchère Merlot, BORDEAUX, FRANCE	9.5	38
Il Fauno di Arcanum Merlot Blend, ITALY	12	48
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

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