

Bistro Dinner Classics



APPETIZERS

Onion Soup Gratinée • 8

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

Winter Agnolotti Duo • 11

Stuffed and rolled baby ravioli, filled with pumpkin ricotta & prosciutto date goat cheese. Floated in a broth of Grana Padano, fried sage, & Brussels sprout leaves with toasted walnuts

Steamed Black Mussels • 12 / 8

Basil-chardonnay broth, julienne vegetables, grilled bread

Crispy Duck Confit Eggrolls • 12 / 8

Served with peanut curry & chile-lime dipping sauces

Pan Fried Mozzarella Crêpes • 12

Exotic mushroom sauté, fire roasted tomato coulis

Smoked Trout & Potato Pancakes • 13 / 10

Crème fraîche & 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 & a spicy mustard sauce

SALADS

Simple Mixed Green Salad • 7 / 5

Matchstick cucumbers & 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 & Port Salut Cheese • 10

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

ENTREES

Chicken Paillard Saltimbocca • 24

Tender breast layered with Parma prosciutto, fresh sage & fontina cheese. Served atop linguine tossed with New Mexico red chile, peas & 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 & maître d'hôtel butter

Grilled Verlasso Salmon • 29

Sustainably sourced from Patagonia, Chile. Plated with cauliflower scalloped potato, cipolline onions & blistered Shishito peppers. Maldon sea salt & Meyer lemon agrodolce

Pan Roasted Pork Loin Medallions • 26

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

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 & black lentil pilaf, braised kale, curried pecan butter & mango gastrique

House Made Braised Beef Ravioli Bourguignon • 22 / 14

Simmered in Burgundy red wine sauce with baby carrots, pearl onions, mushrooms & English peas. Plated with celery root-potato puree & shaved Reggianito cheese

Atlantic Sea Scallops • 34 / 26

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

Flank Steak au Poivre • 25

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

Grilled Lamb Strip Loin • 28 / 22

Accompanied by house-made gnocchi & gorgonzola cream, garden vegetable mélange & 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

sweet 'n sour braised red cabbage • 6

sautéed green beans • 6

tempura fried mushrooms & onions • 7

cauliflower scalloped potato • 6

blue cheese mashed potatoes • 6

garden vegetable mélange • 6

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
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	10	40
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
Northstar Merlot, COLUMBIA VALLEY, WASHINGTON	12	48
Alberti 154 Malbec, MENDOZA, ARGENTINA	9	36
Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE	9	36
Seven Falls Cabernet Sauvignon, WAHLUKE SLOPE, WASHINGTON	7	28
Rodney Strong Cabernet Sauvignon, ALEXANDER VALLEY, CALIFORNIA	12	48
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.