



3 Courses Autumn Menu

2014 Touraine, Sauvignon Blanc "Pointe d'agrumes".

2013 Chateau de la Bouyere, Bordeaux.

HORS-D'ŒUVRES CHAUD

Soupe de Jour

Chef's selection

Soupe à L'Oignon Bistro Bordeaux

Emmental / Gruyere / classic beef broth

Escargots de Bourgogne

Burgundy snails / herb butter / Pernod / garlic

HORS-D'ŒUVRES FROID

Mousse de foie de Volaille

Chicken liver Mousse / pickled vegetables

Dijon mustard / toasted baguette

Steak Tartare

Capers / cornichons / shallot / egg yolk

Salade Maison

Mixed greens / verjus vinaigrette

Salade Lyonnaise

Frisée / soft poached egg / bacon lardons

lemon pepper vinaigrette

POISSONS

Saumon à l'Oseille

Scottish salmon / Yukon gold potato purée

leeks / sorrel cream

Moules Frites Marinere

Prince Edward Island mussels / white wine

butter / beef tallow French fries

Truite Pochée au Beurre

Butter poached Rushing Waters rainbow trout

(WI) / almond puree / fennel / yukon gold

potatoeMarcona almonds

VIANDES

Steak Pommes Frites

Hanger steak / maître d' butter

beef tallow French fries

Coq au Vin Bourguignon

Chicken leg & thigh / bacon lardons / Cipollini

onions / carrots / mushrooms / marble potatoes

Cassoulet Bistro Bordeaux

Smoked ham hocks / braised pork shoulder

cannelloni beans / bacon lardons / pickled

chipollini onions

VEGETARIAN

Gnocchis Parisian au Beurre Noisette

Parisian style gnocchis / roasted mushrooms/

butternut squash / turnips / brown butter

Profiteroles au Chocolat

"pâte à choux" pastry / vanilla ice cream / 70%

dark chocolate sauce

Crème Brulée

flavored egg custard / Madagascar vanilla bean

caramelized sugar

Pain Perdu au Calvados

Sweet fried brioche / house made vanilla ice

cream / calvados caramel sauc