



North Shore Restaurant Month Menu 2017

3 Course Prix fixe Menu

\$33 excluding taxes & gratuity

Soupe de Jour / chef's selection

Soupe a L'Oignon **Bistro Bordeaux** / Emmental / Gruyere / classic beef broth

Escargots de Bourgogne / Burgundy snails / herb butter / Pernod / garlic

Mousse de Foie de Volaille / chicken liver mousse / pickled vegetables /
Dijon mustard / toasted baguette

Steak Tartare / date vinegar / mache / shallot / egg yolk

Salade Maison / mixed greens / verjus vinaigrette

Salade Lyonnaise / frisee / soft poached egg / bacon lardons /
lemon pepper vinaigrette

Saumon à l'Oseille / Scottish salmon / Yukon gold potato purée / leeks /
sorrel cream

Moules Frites Marinieres / Prince Edward Island mussels / white wine / butter
beef tallow French fries

Merlu Poché au Riesling / white wine poached hake / turnips / fennel / onion /
celery / Riesling nage

Steak Pommes Frites / 8 oz. hanger steak / maître d' butter /
beef tallow French fries

Coq au Vin Bourguignon / chicken leg & thigh / bacon lardons / Cipollini
onion / carrots / mushrooms / fingerling potato

Gnocchis Parisian au Beurre Noisette / Parisian style gnocchis /
roasted mushrooms/ butternut squash / turnips / brown butter (Vegetarian)

Cassoulet Bistro Bordeaux / smoked ham hocks / braised pork shoulder /
cannellini beans / bacon lardons / pickled chipollini onions

Tarte au citron / lemon tart / strawberry coulis

Crème Brulée Traditionnelle / flavored egg custard / Madagascar Vanilla bean
Caramelized sugar Crust

Profiteroles au Chocolat / "pate a choux" / vanilla ice cream /
70% dark chocolate sauce