

# DINNER

## APPETIZERS

### Fried Oyster Truffled Eggs\*

Classic Fried Oysters Garnishing Truffle Deviled Eggs | 25

### Chorizo and Shrimp *GF*

Sautéed with Olive Oil, Chilies and Garlic.  
Served With Potato Purée | 22

### Cheese Board 🌿

A Selection of Three Cheeses, Dried Fruits, Flat Bread | 16

### Herb and Chile Whipped Feta 🌿

Olive Oil, Mint, Pine Nuts, Pistachios, Chile Flakes,  
Fresh Herbs, Flat Bread | 19

### Prosciutto Carpaccio

Shaved Thin With Light Seasonal Salad, House Crostini | 14

### Steak Tartare\*

Beef Tenderloin, Caper Berries, Dijon, Egg Yolk, Crostini | 18

## SOUPS & SALADS

### Onion Soup Gratinée

Traditionally Prepared With Gruyère Cheese and Crostini | 11

### Frisée Salad\*

Lardons, Poached Egg, Bacon Vinaigrette,  
Toasted Pistachios, Tomato, Fried Shallots | 17

### Caesar Salad\*

Baby Romaine, Creamy Caesar Dressing, Fresh  
Grated Parmesan, Poached Egg and Crostini Dust | 12

### Moroccan Spiced Lentil Salad 🌿

Moroccan Spiced French Green Lentils, Dijon Vinaigrette, Shaved  
Red Onion, Tomato, Feta Cheese, Crisp Focaccia | 13

### Seared Ahi Niçoise Salad\* *GF*

Rare Seared Tuna, Baby Yukon Gold Potatoes, Crisp Asparagus,  
Egg, Frisée Salad and Dijon Vinaigrette | 21

### Roasted Beet Salad 🌿

Herb Roasted Candy Cane Beets, Warm Fried Brie Cheese,  
Frisée Lettuce, Sweet Vinegars, and Extra Virgin Olive Oil | 20

## SIDES

Asparagus | 8 🌿 *GF*

Potato Purée | 6 🌿 *GF*

Couscous | 6

Pommes Frites | 6 🌿

Ratatouille | 6 🌿 *GF*

## ENTRÉES

### Short Rib Bourguignon

Slow Braised With Potato Purée, Hearty Red Wine Sauce | 33

### Grilled Lamb Steaks

Herb and Cumin Marinated, Sauce Espagnole,  
Smoked Paprika Aioli, Couscous, Ratatouille | 42

### Brick-Oven Roasted Chicken Breast With Noodles

Brick-Oven Roasted Half Chicken With Fresh Herbs,  
Natural Jus, Thick Noodles | 26

### Dill Beurre Blanc Salmon\* *GF*

Pan Seared With a Dill Beurre Blanc;  
Accompanied by Our Ratatouille and Potato Purée | 31

### L'Entrecôte de Paris\*

(Steak Frites)

Bistro Steak, Sauce Entrecôte,  
Crisp Frites | 45

Our version of a classic steak frites with our  
take on the decadent Café de Paris sauce.  
Popularized by the restaurant in 1930s  
Geneva that bears the same name.

### Basque Seafood Stew *GF*

Shrimp, Mussels, Scallops, Clams, Market White Fish,  
Chorizo-Tomato Broth, White Beans | 36

### Truffled Veal Ravioli in Burgundy Sauce

With Burgundy Veal Sauce, Mushrooms, Arugula | 28

### Portobello Frites 🌿

Marinated and Grilled Portobello Mushrooms,  
Sauce Entrecôte, Crisp Frites | 18

### Moules Frites

PEI Mussels, White Wine-Garlic Butter,  
Garlic Bread and Crisp Frites | 22

### Raclette Burger\*

Caramelized Onions, Local Bacon, Raclette Cheese,  
Crisp Frites and Pickles | 22

## PIZZAS

### Mushroom Truffle 🌿

Roasted Local Mushrooms, Herbs, Mozzarella, Truffle | 18

### Margherita 🌿

Classic Tomato, Mozzarella and Basil Pizza | 18

### Sausage and Roasted Onion

Fischer Farms Italian Sausage and Sweet Roasted Onions | 19

🌿 Vegetarian | *GF* Gluten-Free | Bin 23 Favorites in Gold

\* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# DRINKS

## SPARKLING

<p><b>Mimosa</b> Mionetto Split, Freshly Squeezed Orange Juice   14</p>	<p><b>Pêche Bellini</b> Giffard Pêche de Vigne, Prosecco   11</p>
<p><b>Grand Mimosa</b> Grand Marnier, Freshly Squeezed Orange Juice, Prosecco   13</p>	<p><b>French 75</b> Aviation Gin, Freshly Squeezed Lemon Juice, Prosecco   13</p>

## SPRITZ

<p><b>Bitter Orange</b> Grand Marnier, Aperol, Prosecco   12</p>	<p><b>Hugo</b> St-Germain Elderflower, Freshly Squeezed Lemon Juice   12</p>
<p><b>Paloma</b> Patron Silver, Agave, Freshly Squeezed Grapefruit Juice   13</p>	<p><b>Gin + Elderflower</b> Aviation Gin, St-Germain Elderflower   12</p>

## SIGNATURE

<p><b>Monday Morning</b> Knob Creek 9-year Bourbon, Fernet Branca, Espresso, Pecan Demerara   14</p>	<p><b>Chocolate Rum Old Fashioned</b> Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters   13</p>
<p><b>Plane to Paris</b> Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice   14</p>	<p><b>The Bistro Sour</b> Knob Creek 9-year Bourbon, Freshly Squeezed Lemon Juice, Red Wine   14</p>
<p><b>Citrus + Hibiscus</b> Gentian Amaro, Edible Hibiscus Flower, Fresh Lemon Juice   14</p>	<p><b>Momisette</b> (French for 'Tiny Mummy') Pernod Ricard Absinthe, House Made Orgeat, Fresh Lemon Juice, Orange Blossom Water   14</p>
<p><b>Bloody Mary</b> Tito's Vodka, 100% Italian Tomatoes, Peppers   13</p>	<p><b>New York to Paris</b> Savage &amp; Cooke Rye, Maraschino Liquor, French Marmalade Bitters   14</p>
<p><b>French Frankenstein</b> Aviation Gin, Lillet Blanc, Cointreau, Freshly Squeezed Lemon Juice   13</p>	

## WINE FLIGHTS

<p><b>the FRENCH CONNECTION</b>   20</p> <p>Biscaye Baie Sauvignon Blanc Domaine Chignard-Fleurie Beaujolais</p>	<p>Bichot Bourgogne Pinot Noir Château Saint-André Corbin St. Émilion</p>
<p><b>AMERICAN GRAFFITI</b>   20</p> <p>Duckhorn Sauvignon Blanc Charles Krug Chardonnay</p>	<p>Four Graces Pinot Noir Quilt Cabernet</p>
<p><b>TOUR of ITALY</b>   20</p> <p>Maso Canali Pinot Grigio Batasiolo Barbera d'Alba</p>	<p>Donna Laura Ali Altesino Rosso di Montalcino</p>

## ROSÉ & BUBBLES

	2 oz.	6 oz.	Bottle
Château de Campuget Rosé	5	10	36
Mionetto Prosecco	5	12	45
Gruet Sauvage Rosé	6	15	56
Langlois-Chateau Crémant	6	16	60

## WHITE WINE

	2 oz.	6 oz.	Bottle
Biscaye Baie Sauvignon Blanc (FRANCE)	5	12	44
Bernier Chardonnay (FRANCE)	5	11	40
Maso Canali Pinot Grigio (ITALY)	5	11	40
Dr. Loosen Blue Slate Riesling (GERMANY)	6	14	52
Charles Krug Chardonnay (US)	7	16	60
Duckhorn Sauvignon Blanc (US)	6	14	52
Today's Discovery White Wine	5	10	36

## RED WINE

	2 oz.	6 oz.	Bottle
Bichot Bourgogne Pinot Noir (FRANCE)	7	17	64
Domaine Chignard Fleurie - Beaujolais (FRANCE)	6	15	56
Château du Caillau Malbec (FRANCE)	5	13	48
Château La Freynelle Cabernet Sauvignon (FRANCE)	5	14	52
Château Saint-André Corbin St. Émilion (FRANCE)	8	20	76
Donna Laura Ali (ITALY)	5	10	36
Batasiolo Barbera d'Alba (ITALY)	5	12	44
Altesino Rosso di Montalcino (ITALY)	5	13	48
Ruffino Chianti Classico Reserva (ITALY)	7	17	64
Decoy by Duckhorn Pinot Noir (US)	5	14	52
Four Graces Pinot Noir (US)	7	17	64
DAOU Cabernet Sauvignon (US)	6	16	60
Quilt Cabernet Sauvignon (US)	8	20	76
Bodegas Beronia Crianza (SPAIN)	5	10	36
Today's Discovery Red Wine	5	10	36

## BEER

3 Floyds Robert the Bruce   8	New Belgium Fat Tire   7
3 Floyds Zombie Dust   8	New Belgium Voodoo IPA   7
Angry Orchard   7	Revolution Freedom of Speech   7
Blue Moon Belgian White   7	Rotating Seasonal Draft Beers Market
Miller Lite   6	