

THE BISTRO

BISTRO RESTAURANT WEEK DINNER MENU

\$50 PER PERSON AVAILABLE DURING DINNER

APPETIZER - CHOOSE ONE

FRENCH ONION SOUP

BEET SALAD (GF)

watercress, marinated beets, pistachio crumble, pickled fennel, lemon goat cheese

CAESAR SALAD

romaine hearts, anchovy bread crumbs, cured egg yolk, caesar dressing, parmesan

Suggested wine pairing add on Blanchet Pouilly Fume 20

ENTREE - CHOOSE ONE

BAR STEAK

7 oz creekstone farms hanger steak (choice of au poivre or red wine béarnaise)
house salad, pommes frites

TROUT ALMONDINE

pommes lyonnaise, sauteed escarole, lemon butter sauce, marcona almonds

SUMMER PORK LOIN (GF)

chipotle corn, mango-cabbage slaw

BUCATINI PESTO

housemade bucatini, arugula pesto, sun dried tomatoes, marcona almonds

Suggested wine pairing add on Chantepierre Lirac 18

DESSERT - CHOOSE ONE

PROFITEROLES

HUCKLEBERRY CHEESECAKE

vanilla cheesecake, huckleberry compote, white chocolate

Suggested wine pairing add on Sauternes 19



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