

THE BISTRO

JACKSON HOLE, WYOMING

RESTAURANT WEEK MENU

May 15-22 - \$50 per person, available during dinner

APPETIZER — CHOOSE ONE

FRENCH ONION SOUP

CAESAR

silver stream farms little gem, caesar dressing, herbed croutons, cured egg yolk, parmesan

GAZPACHO

roasted red pepper, cucumber, grilled zucchini, tomato, sherry vinegar, topped with roasted vegetables in lime juice

MAIN — CHOOSE ONE

SUMMER PORK LOIN (GF)

chipotle corn, mango-cabbage slaw

BUCATINI (VEG)

charred lemon garlic sauce, capers, sundried tomatoes, seasonal vegetables, parmesan

BISTRO BURGER

gruyere, caramelized onions, arugula, garlic aioli, bacon

SPANISH MACKEREL (GF)

peanut satay, green papaya, crispy rice noodles
**nut allergy*

DESSERT — CHOOSE ONE

PROFITEROLES

vanilla ice cream, shaved coconut, chocolate sauce

HUCKLEBERRY CHEESECAKE

vanilla cheesecake, huckleberry compote

Suggested wine pairing add ons:

Annibals Rose \$17

Mary Taylor Malbec \$16

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