



Bistro Menu

Appetizers

Choice of:

Daily Soup, Pascal's Blend
Of Seasonal Ingredients

Or

California Romaine Leaves and
Spinach Salad,
Heirloom Red Beets, Feta Cheese,
Champagne Vinaigrette

Country Duck Terrine, Foie Gras, Pickled
Vegetable, Sweet Onion Chutney

(Additional 12\$)

Twice Baked Upside Down Gruyère Cheese
Soufflé, Parmesan Fondue

(Additional 12\$)

Entrées

Choice of:

Mediterranean Bouillabaisse Casserole,
Cod, Atlantic Salmon, and Mussels, Braised Leek

Or

Crispy Confit Chicken, Potato Sarladaise, Frisee and
Warm Vinaigrette

Or

Risotto Primavera with Ragout of
Seasonal Vegetables, and
Mascarpone Cheese

Mediterranean Mussels Marinière Steamed
with Sauvignon Blanc and Fine Herbs

(Additional 15\$)

Prime Flat Iron Steak, Served with Maître
D'Hôtel Butter, and Pommes Frites

(Additional 15\$)

Dessert

Vanilla Pot de Crème

\$26.95 per person

Tax and Tip not included