BISTRO COLETTE

appetizers

Warm Herbed Olives ♦ 8
Fried Paprika Almonds ♦ 8
House-made Potato Chips ♦ 7
Truffle Salt Potato Chips ♦ 7

Salmon Profiteroles
puffs filled with smoked salmon mousse, gravlox, fresh dill, capers, crème fraîche 15

Croquettes
choice of shrimp and n'duja sausage or dry-cured ham and bechamel 15

Steak Tartare*
raw minced beef, shallots, capers, cornichons, Dijon & chervil with profiteroles and house-made potato chips 18

Fried Calamari
lightly breaded rings & tentacles peppadew aioli, lemon 16

Smoked Crab Dip
pimenton cheese, crackers, chips 16

Moules Frites
steamed mussels in Pernod & cream with french fries and garlic aioli 18

Crêpe

buckwheat crêpe filled with Raclette cheese, ham & braised Savoy cabbage. Served with a Dijon cheese sauce and an apple-frisée salad 28

Charcuterie

served with baguette, crackers, honey, tapenade, grain mustard, mixed pickles

Choice of Any Three ♦ 30

All of the Meats ♦ 45

Chicken Liver Pâté ♦ 15

Country Pork Terrine with Pistachios ♦ 15

Rabbit Roulade with Truffle Sauce ♦ 15

Serrano Ham ♦ 13

Spicy Chorizo ♦ 11

Fennel Salami ♦ 11

Artisan Cheese Board
candied pecans, fresh fruit, fig jam, bread & crackers 25

puff pastry

Roasted Carrot & Ricotta
baby carrots, fresh dill, chervil and chive, honey-dijon glaze, fresh salad 26

Fig, Pig & Goat
fig spread, fennel sausage, goat cheese green apple, caramelized onions 26

soups & salads

French Onion Soup
gruyere gratineed top 15

Persimmon & Oranges
Fuyu persimmon, toasted walnuts, arugula, vinaigrette, shaved Gruyere 16

Beet & Goat Cheese Salad
mixed greens, candied pecans, craisins, citrus champagne vinaigrette 15

Belgian Endive and Apple
toasted walnuts, grain mustard-honey dressing, Rocquefort blue cheese 16



Entrees

Steak Frites*
flat iron, crispy fries, garlic aioli 33
choice of demi-glace, green peppercorn cream sauce or black truffle sauce

Coq au Vin
red wine braised chicken, bacon, mushrooms, cipollini onions, parsley potatoes 29

Juniper Sage Duck
pinot noir-cherry sauce, truffled potato & parsnip puree, herb carrots 35

Cassoulet
rustic southwestern French stew of white beans, salt pork, garlic sausages and duck confit with baguette 30

Sole à la Meunière
pan-fried sole with lemon, parsley & brown butter, potato-garlic purée, baby carrots, cauliflower 29

Beef Cheek
slow-braised with wild mushrooms, green beans with almonds, potato-truffle purée 33

*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.