

# BISTRO COLETTE



## appetizers

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

### Profiteroles

cheese puffs filled with pork rillettes,  
Dijon mustard and herbs 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

## Raclette

melted French Raclette cheese,  
baby potatoes, seasonal vegetables  
and mixed charcuterie  
\*vegetarian option available 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

chef's selection, fresh fruit,  
and accoutrements 25

## puff pastry

### Ratatouille

eggplant, bell peppers, onions, zucchini  
tomatoes, basil & olive oil 25



### Fig, Pig & Goat

fig spread, fennel sausage, goat cheese  
green apple, caramelized onions 25

## soups & salads

### French Onion Soup

gruyere gratineed top 15



### Melon and Camembert

cantaloupe, shaved Serrano ham  
citrus vinaigrette, walnuts, pea shoots 16



### Beet & Goat Cheese Salad

mixed greens, candied pecans,  
craisins, citrus champagne vinaigrette 15



### Salade Niçoise

seared tuna, tomatoes, green beans,  
Niçoise olives, potatoes, lettuce, capers,  
hard boiled egg, vinaigrette 25



## 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-garlic 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.