

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

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

candied pecans, fresh fruit,
fig jam, bread & crackers 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-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.