

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 14

Croquettes

choice of shrimp and n'duja sausage
or dry-cured ham and bechamel 14

Steak Tartare

raw minced beef, shallots, capers,
cornichons, Dijon & chervil with profiteroles
and house-made potato chips 17

Fried Calamari

lightly breaded rings & tentacles
peppadew aioli, lemon 15

Smoked Crab Dip

pimenton cheese, crackers, chips 16

Moules Frites

steamed mussels in Pernod & cream
with french fries and garlic aioli 17

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 ♦ 14

Rabbit Roulade with
Truffle Sauce ♦ 16

Serrano Ham ♦ 12

Spicy Chorizo ♦ 10

Fennel Salami ♦ 10

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 15

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 32
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 34

Cassoulet

rustic southwestern French stew of white
beans, salt pork, garlic sausages and
duck confit with baguette 29

Sole à la Meunière

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

Beef Cheek with Morels

slow-braised, green beans almondine
truffled potato-parnsip 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.