

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

Tomato Salad

heirloom tomatoes, cherry tomatoes, red onion, herb vinaigrette, butterleaf lettuce, basil and tarragon 16



Entrees

Steak Frites*

flat iron, crispy fries, garlic aioli 33
choice of demi-glaze, 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.