

# Indulge



FRENCH BISTRO

by William Wahl

## Denver Restaurant Weeks 2012

If this is your first time dining with us, welcome and thank you.  
For those of you that are returning, thank you and welcome back,  
In order to give a broad Selection of the Global cuisine offered at Indulge French Bistro,  
Please note the additional options available marked by the asterisks(\*).

**Enjoy your dining experience and Bon Appétit!**

William & Stéphanie Wahl

### ENTRÉES

- Potage Vichyssois, White Truffle Crème Fraiche*  
*Scottish Salmon Tartare, Cucumber, Tarragon-Citrus Emulsion*  
*Pâté De Campagne "Au Poivre Vert", Cornichon, French Mustard, Grilled Baguette*  
*Organic Mixed Baby Greens, Modena Balsamic Essence, Green Oil*  
*Entrées for a Supplement of \$4.00 \**  
*Escargots De Bourgogne, Burgundy Broth, Fleuron \**  
*Black Angus Steak Tartare, Condiments, Mini Pommes Frites \**

### PLATS

- Crispy Scottish Salmon, Leeks Fondue "Aux Lardons", Pommes Cocottes*  
*Steamed P.E.I Mussels, "Marinière" or "Provençal" or "Normande", Pommes Frites*  
*Coq au Vin, Coquillettes "Au Gratin", Bacon, Button Mushrooms, Pearl Onions*  
*Plats for a Supplement of \$6.00 \**  
*Grilled Black Angus Entrecôte, Sauce Mignonette, Pommes Frites \**  
*Oven Roasted Maple Leaf Duckling, Haricots Verts, Maple-Old Grains Mustard Sauce \**  
*Plats for a Supplement of \$8.00 \**  
*Grilled Black Angus Tenderloin, Grilled Herbed Tomato, Pommes Noisettes, Beurre Bearnaise \**

### DESSERTS

- Moelleux Au Chocolat, Mango Sorbet \*(15-20 Minutes cooking Time)*  
*Duo De Crème Brûlée, Bourbon Vanilla Bean, Chambord Liqueur*  
*Apple Tarte "Normande", Apple Compote, Crème Fraiche*  
*Pear "Belle Hélène", Bourbon Vanilla Bean Ice Cream, Chocolate Sauce, Toasted Almonds*  
*\$52.80 Per Couple. No Substitution, Gratuity Not Included*

### WINES

- Grand Bateau, Bordeaux \$9gls \$34btl*  
*75% Merlot, 25% Cabernet Sauvignon, expressive nose of ripe red fruit, spices, with an elegant touch of oak,  
medium to full bodied, rich and round wine with ripe tannins*  
*B&G Rosé, Loire \$9gls \$34btl*  
*The nose brings aromas of red cherry; well-balanced, supple and fresh on the palate*  
*Belleruche Blanc, M. Chapoutier, Cotes-du-Rhone \$9gls \$34btl*  
*Aromas of Green Apples, White Blossoms, and Citrus, with a Round Finish, Grenache, Clairette, Bourboulenc*

Indulge French Bistro, 4140 W 38th Ave, Denver, CO 80212 303-433-7400. [www.IndulgeFrenchBistro.com](http://www.IndulgeFrenchBistro.com)

[www.DenverRestaurantWeek.com](http://www.DenverRestaurantWeek.com)

A two week celebration of Denver's culinary scene