



FRENCH BISTRO
by William Wahl

*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,
Enjoy your dining experience and Bon Appétit!*

Stéphanie & William Wahl

ENTREES

- Fresh Maine Lobster Bisque, Cognac Crème Fraîche \$8.50*
Foie Gras "Au Torchon", Green Apple, Madeira Aspic, Caramel-Balsamic Essence \$16.50
Duck Confit & Potato Gnocchi, Parmesan Broth \$11.50
Pâté De Campagne "Au Poivre Vert", Cornichon, French Mustard, Grilled Baguette \$9.75
Escargots De Bourgogne, Burgundy Broth, Fleuron \$10.25
Blue Crab, Avocado & Mango "Salad", Sauce Remoulade \$12.75
Steamed P.E.I Mussels, "Marinière" or "Normande" or "Provençale" \$9.00
European Cheese Plate, Brie, Smoked Gouda, Montchevre Goat Cheese, Candied Nuts \$15.00
Organic Mixed Baby Greens, Modena Balsamic Essence, Green Oil \$6.75
With CO Goat Cheese "Crotins" & Sun-Dried Tomato \$9.75

PLATS

- Fresh Maine Lobster "Montgolfiere", Assorted Vegetables, Tarragon-Lobster Sauce \$31.00*
Pan Roasted Sea Scallops, Roasted Butternut Mousseline, Marsala Essence \$27.00
Crispy Scottish Salmon, Leeks Fondue "Aux Lardons", Crispy Potato \$25.00
CO Rack of Lamb "Moroccan Style", Black Truffle Couscous, Herbed Grilled Tomatoes \$35.00
Grilled Black Angus Tenderloin, Grilled Tomato, Pommes Noisette, Beurre "Béarnaise" \$27.00
Veal Sweetbread, Oyster Mushrooms & Potato Gnocchi "Ragout", White Truffle Oil \$25.00
Oven Roasted Maple Leaf Duckling, Haricots Verts, Maple-Old Grains Mustard Sauce \$24.50
Grilled Marinated Entrecôte, Chef Special Marinade or Mignonette Sauce, Pommes Frites \$23.00