



Dinner Menu

Starters

- ROASTED GARLIC ESCARGOT six tender snails baked in Burgundy wine and garlic butter 8.95
 STUFFED PIQUILLO PEPPERS with goat cheese, currants and toasted pine nuts 6.95
 STEAMED P.E.I. MUSSELS IN WINTER CITRUS BROTH with fennel and red onion 9.95
 SAUTEED VEAL SWEETBREADS with sweet peas and bacon 9.95
 ARTISAN CHEESE PLATE with grilled bread 8.95
 GRILLED WILD BOAR SAUSAGES with Wild huckleberry compote 9.95
 HABANERO SAUTEED JUMBO PRAWNS with mango salsa 9.95
 CUMIN CRUSTED BRAISED PORK BELLY with sautéed green lentils
 And sherry vinegar gastrique 7.25

Soups and Salads

- FRENCH ONION SOUP GRATINEE with Swiss gruyere 7.95
 ROASTED SWEET POTATO SOUP with coconut milk and Jamaican spices 7.95
 CITRUS AND CYPRESS GROVE HUMBOLT FOG CHEVRE SALAD with mesclun greens,
 Roasted baby beets and golden balsamic vinaigrette. 7.25
 GRILLED ASPARAGUS AND YUKON POTATO SALAD with warm bacon and sherry vinaigrette,
 Micro mache and brioche one- eyed Susan 7.95
 BIDWELL STREET CAESAR SALAD with herb croutons and Grana 4.95/7.95

Entrees

- MUSCOVY DUCK CONFIT with cauliflower and leek gratin,
 Baby French green beans, glazed pecans and rosemary sauce 20.95
 ~our highly praised duck confit is a specialty of Gascony, France where the method of marinating the duck in
salt and cooking slowly in fat result in a most tender meat with a distinguished
 Well-seasoned flavor
- SMOKED PAPRIKA GRILLED HANGER STEAK with roasted Yukon potatoes and
 Piquillo peppers, Spanish olives and sherry vinegar 20.95
- POTATO GNOCCHI with asparagus, sweet peas, spring onion broth and Grana 15.95
 Vegetarian Entree
- PAN ROASTED ESCOLAR with sautéed russet potatoes, bacon wrapped
 Cipolline onions, sautéed escarole with Meyer lemon and beurre blanc 21.95
- MUSTARD SEED CRUSTED CHICKEN BREAST with sautéed green lentils,
 Spanish cured chorizo and whole grain mustard sauce 18.95
- GRILLED CERTIFIED ANGUS NEW YORK STRIP
 with pommes frites and roasted garlic butter 23.95
- GRILLED FONTINA STUFFED PORK TENDERLOIN with prosciutto,
 Creamy polenta and baby arugula with sun dried cherries 20.95
- BURGUNDY WINE BRAISED BEEF SHORT RIBS with creamed leeks,
 Sweet peas with bacon and potato puree 19.95
- GRILLED CHILE-GARLIC PRAWNS with grilled fennel, kalamata olives, orzo pasta,
 And drizzled with Meyer lemon infused extra virgin olive oil 20.95
- MEYER LEMON-PINE NUT CRUSTED COLORADO RACK OF LAMB
 With spring garlic and leek potato gratin, asparagus with cara cara oranges 25.95

ON THE SIDE

- Mashed Potatoes 4.50 Pommes Frites 4.50
 Baby green beans 4.50 Sweet potato fries 4.50

PLEASE remember, all our food here at the Bistro is cooked to order.
 So if you are on a time constraint, please let us know and we will do our best. THANK YOU
Richard Righton, Proprietor Wendi Mentink, CEC Executive chef

Ask about our catering services and private dining room