




---

## DINNER MENU

---

### *starters*

- ROASTED GARLIC ESCARGOT** 8.95  
six tender snails baked  
in burgundy wine butter
- SAUTÉED VEAL SWEETBREADS** 9.95  
With bacon and apples
- GOAT CHEESE STUFFED DATES  
WRAPPED WITH DRY COPPA** 7.95  
micro arugula, balsamic reduction
- ARTISAN CHEESE PLATE** 7.95  
grilled bread
- STEAMED P.E.I. MUSSELS** 8.95  
With blood orange juice and fennel
- SMOKED SALMON** 9.95  
English cucumber, capers, Meyer lemon  
crème fraiche
- GRILLED WILD BOAR SAUSAGES** 9.95  
wild huckleberry compote
- MUSCOVY DUCK CONFIT  
SPRING ROLL** 7.95  
with thai peanut sauce
- CHANTRELLE MUSHROOM TART** 6.95
- THE BISTRO'S SAMPLER PLATE** 10.95  
wild boar sausage with huckleberry  
compote, chicken liver crostini with  
bacon and onion compote and crispy  
polenta

### *soups & salads*

- FRENCH ONION SOUP** 7.95  
Swiss gruyere gratinee
- ROASTED WINTER SQUASH SOUP**  
spiced crème fraiche 7.50
- BIDWELL STREET CAESAR  
SALAD** 4.95/7.95  
Grana and herb croutons
- BLOOD ORANGE AND MICRO MACHE  
SALAD** 7.50  
roasted baby fennel, dates, honey glazed  
almonds and shaved grana
- PINK LADY APPLES, ROMAINE AND  
BUTTER LETTUCE** 7.95  
with dried cranberries, white cheddar,  
toasted pecans and honey Dijon dressing

### *entrées*

- MUSCOVY DUCK CONFIT** 20.95  
Celery root-potato puree, baby green  
beans and pear-pomegranate compote
- PAN ROASTED CALIFORNIAN HALIBUT**  
24.95  
roasted yellow finn potatoes, bacon,  
wilted winter chicory and shallot cream  
sauce
- MAPLE ROASTED MANCHESTER FARMS  
QUAIL** 19.95  
stuffed with pork sausage.  
With savory bread pudding and baby  
carrots
- \*THAI CURRY NOODLES** 15.95  
broccolini, snap peas, carrots, green  
beans, rice noodles and aromatic yellow  
curry sauce  
.....add chicken 18.95  
\*vegetarian
- DURHAM RANCH AMERICAN  
KOBE BURGER** 14.95  
Point Reyes blue cheese, port wine  
onions, roasted pears, baby greens  
Served with pommes frites
- GRILLED ANGUS  
NEW YORK STRIP** 24.95  
pommes frites and roasted  
garlic butter

**SEARED AHI TUNA** 24.95  
broccolini, enoki mushrooms, basmati  
rice and umami broth

**PAN ROASTED BONE-IN  
DOUBLE CUT PORK CHOP** 21.95  
Wilted Bloomsdale spinach, pickled  
golden raisins, crispy shallots, soubise  
sauce

**THE BISTRO'S TOULOUSE  
STYLE CASSOULET** 17.95  
braised lamb, pork sausage, duck confit,  
white marrow beans baked in a bread  
crumb crust.  
.....with bowl pommes frites 20.95

### *on the side* 3.95 each

mashed potatoes baby green beans  
pommes frites sweet potato fries

Richard Righton, Proprietor  
Wendi Mentink, CEC, Executive Chef

We also have a private dining room  
available for special occasions and can  
cater your private party at your home or  
office