



BEAUJOLAIS
BISTRO

Dîner

Menu changes according to season and availability.

Petites Assiettes

Shitake Mushroom Tempura Ginger Aioli	\$ 7.00
Onion Soup a la Gratinée Cave-aged Gruyère	\$10.00
Rabbit and Pork Rillettes Cranberry Marmalade	\$11.50
Escargots Bourguignonne	\$12.00
Seared Foie Gras Pear Wine Sauce	\$19.00
Chicken Liver and Foie Gras Mousse	\$13.00
Tapenade Plate Niçoise Olive Tapenade, Eggplant, Caviar, Beet Tartare, and Goat Cheese	\$ 9.50
Artichoke Barigoule with Goat Cheese	\$ 12.00
Lamb Tongue Fritters Rouille (Spicy Aioli)	\$ 14.00
Peekytoe Crab Poppers Mango Coulis	\$13.00
Butter Lettuce Seasonal Organics and Dijon Vinaigrette	\$ 9.00
Pear, Endive, and Watercress Hazelnut Vinaigrette	\$11.00

Grandes Assiettes

Baked Phyllo Spinach, Red Bell Pepper, Butternut Squash, Goat Cheese and Risotto Carrot-Ginger Sauce	\$21.00
Cassoulet Cannelini Beans, Garlic Sausage, Pork Belly, and Duck Confit	\$24.00
Coq au Vin Cinnamon Noodles	\$23.00
Beef Bourguignon Braised in Red Wine	\$23.00
Confit of Liberty Duck Leg Duckfat Roasted Potatoes	\$19.00
Liberty Duck Breast Blood Orange Sauce	\$29.00
Steak Frites Béarnaise	\$28.00
Filet Mignon Port Wine Truffle Sauce	\$38.00
Rabbit Dijon Mustard Buttered Noodles	\$27.00
Braised Lamb Shank Moroccan Spices and Red Wine Sauce	\$27.00
Orange-Dusted Dayboat Scallops Celery Root Puree	\$34.00
Sweetbreads Bacon and Shallots	\$26.00

Our Pork, Lamb and Beef are supplied by Niman Ranch. Lettuces, Beets, and Herbs provided by Elizabeth Reifers

Corkage: \$20. Gratuity: 18% for parties of 6 or more