

# LA RIVIERA BISTRO

5925 Baum Blvd. Floor 1 | 412.665.2880

## APPETIZERS

Bone Marrow .....	16
<i>house flatbread   assortment of local pickled ingredients</i>	
Cheese Plate* .....	13
<i>chef's selection of French cheeses   accompaniments</i>	
Escargot Hot Pot .....	14
<i>cornbread hot pot   bleu cheese   herbs   caramelized onion pudding</i>	
Beef Tartare .....	15
<i>capers   shallot   egg yolk   chive   duck liver pâté</i>	
La Belle Foie Gras .....	16
<i>brioche   pine nut butter   balsamic   onion marmalade   chive</i>	
Shrimp Cocktail .....	15
<i>beetroot ketchup   pickled butternut squash   pepitas</i>	
Flatbread* .....	14
<i>chef's selection based on local &amp; seasonal ingredients</i>	
Brie en Croûte* .....	12
<i>seasonal fruit compote   puff pastry</i>	

## SOUPS & SALADS

French Onion Soup** .....	12
<i>caramelized onion   sherry   cheesy crostini</i>	
Foie Gras & Corn Soup .....	10
<i>toasted hazelnuts</i>	
Caesar Salad .....	13
<i>baby romaine lettuce   parmesan   anchovy</i>	
Beetroot Salad** .....	13
<i>arugula   roasted   pickled   chip   powder   chèvre   cured egg yolk</i>	
Spinach Salad** .....	12
<i>spiced chickpeas   fennel   apple   bacon   roquefort   cider vinaigrette</i>	
Grain Salad .....	12
<i>chef's selection based on local &amp; seasonal ingredients</i>	

\* vegetarian friendly dish upon request

\*\* vegan friendly dish upon request

## ENTREES

Parisienne Gnocchi a la Ratatouille* .....	18
<i>bell pepper   eggplant   tomato   zucchini</i>	
Jurgielewicz Confit Duck Leg .....	22
<i>braised kale   lentil ragout</i>	
Grilled Swordfish .....	25
<i>cauliflower puree   broken vinaigrette   haricots verts   olives   anchovy</i>	
Paella .....	28
<i>smoked mussels   shrimp   chorizo   saffron rice   tomato   chicken thigh</i>	
Joyce Farms Poulet Rouge .....	26
<i>chicken   Moroccan couscous   almonds   apricot chicken jus</i>	
Berkshire Pork Chop .....	24
<i>apple braised   smoked squash grits   broccoli rabe   pork jus</i>	

## STEAK FRITES

Choice of three sauces:  
 Bernaise - egg custard with tarragon  
 Au Poivre - creamy pink peppercorn sauce  
 Diane - creamy veal demi-glace with mushrooms  
 Served with seasonal vegetables  
 ~All beef is Certified Black Angus~

oscar style any steak  
 egg custard | buttered crab  
 \$12

Filet (6 oz.) .....	28
Flat Iron (6 oz.) .....	22
Prime N.Y. Strip (10 oz.) .....	32

## SIDES

Marinated Olives .....	6
<i>lemon   fines-herbs</i>	
Pommes Frites* .....	7
<i>bernaise sauce</i>	
Fried Brussels Sprouts* .....	8
<i>parmesan   balsamic</i>	
Smoked Squash Grits* .....	7
<i>seasonal squash   cream   mimolette</i>	

( Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. )  
 Parties of five or more may be charged with an auto gratuity of 20% on the bill