

LA  
RIVIERA  
BISTRO

# APPETIZERS

Cheese Plate* .....	13
<i>chef's selection of French cheeses   accompaniments</i>	
Escargot Hot Pot .....	14
<i>cornbread hot pot   Boursin garlic &amp; herb 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>	
Brie en Croûte* .....	12
<i>fig   puff pastry   walnut   pistachio   balsamic honey</i>	
Onion Tartlette .....	13
<i>red pepper tart shell   caramelized onion   feta   baynuls</i>	
Stuffed Pepper .....	14
<i>chef's selection based on local &amp; seasonal ingredients</i>	

# SOUPS & SALADS

French Onion Soup** .....	12
<i>caramelized onion   sherry   cheesy crostini</i>	
Potato Bacon Leek Soup .....	10
<i>cream   chicken stock   fried leeks</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>	
Kale Salad** .....	12
<i>baby kale   grilled radicchio   roasted cauliflower   orange vinaigrette mimolette   sunflower seeds</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>	
Coq au Vin .....	24
<i>chicken thigh   cremini   bacon lardon   burgundy   pommes</i>	
Grilled Trout .....	22
<i>boneless trout   smoked pear   lentils   rapini</i>	
Boeuf Bourignon .....	26
<i>short rib   red wine   mushrooms   bacon   parmesan black peppercorn polenta</i>	
Winter Scallops .....	25
<i>squash purée   roasted root vegetable   smoked sage cream   greens</i>	
Berkshire Pork Chop .....	24
<i>apple braised   white bean cassoulette   baby kale   pork jus</i>	

# STEAK FRITES

Choice of sauce:  
 Marrow Béarnaise - egg custard with tallow  
 Chimichurri - fresh herb purée  
 Burgundy Demi-Glace - red wine beef sauce  
 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
Pommes Frites* .....	7
<i>béarnaise sauce</i>	
Fried Brussels Sprouts* .....	8
<i>parmesan   balsamic</i>	
Parmesan Peppercorn Polenta* .....	7
Pommes Aligot .....	6

( 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