

LE BISTRO

BOISSONS SPÉCIALITÉS • SIGNATURE COCKTAILS

EMPEROR'S NECTAR

Mandarine Napoléon/Apple Juice/Cinnamon Syrup/Ginger Beer
\$9.95

FRENCH MANHATTAN

The Macallan Select Oak Scotch/Chambord/Angostura Bitters
\$12.95

HORS-D'ŒUVRE, SOUPES ET SALADES • APPETIZERS, SOUPS AND SALADS

SALADE DE CRABE AU RAIFORT ET SAUCE AUX AGRUMES

Lump Crab Salad with Horseradish and Citrus Sauce \$5.99

SALADE AU CROTTIN DE CHAVIGNOL CHAUD

Warm Goat Cheese with Frisée Salad and Sautéed Pancetta \$6.99

ARTICHAUT FARCI AUX LÉGUMES

Artichoke Stuffed with Sautéed Vegetables, Served with Herbed Yogurt Sauce \$4.99

SOUPE À L'OIGNON GRATINÉE

Baked Onion Soup with Gruyère Cheese Crust \$3.99

SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup \$2.99

FEUILLETÉ D'ASPERGES VERTES AUX FRUITS DE MER

Seafood Medley and Green Asparagus with Puff Pastry and Lobster Bisque \$7.99

ESCARGOTS À LA BOURGUIGNONNE

Baked Escargots with Herbed Garlic Butter \$5.99

MOULES MARINIÈRES

Fresh Mussels with Shallots, White Wine and Parsley \$6.99

Your check may reflect an additional tax for certain ports or itineraries.
An 18% gratuity, beverage and specialty service charge will be added to your check. Prices are subject to change.
If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

LES PLATS PRINCIPAUX • ENTRÉES

BOUILLABAISSÉ

Mediterranean Stew of Fish and Lobster in Saffron Broth with Rouille Sauce \$14.99

SOLE GRENOBLOISE

Dover Sole Sautéed in Lemon-Caper Butter with Croutons \$19.99

HOMARD RÔTI AU BEURRE

Cold Water Lobster Tail Roasted in Butter with Artichokes and Chateau Potatoes \$24.99

POÊLÉE DE SAINT-JACQUES, VINAIGRE DE XÉRÈS ET MOUSSELINE DE CHOU-FLEUR

Pan-Seared Jumbo Bay Scallops, Sherry Vinegar Glaze and Cauliflower Mousseleine \$15.99

FILET DE LOUP DE MER, SAUCE RATATOUILLE, PANISSE ET TOMATES CONFITES

Sea Bass with Ratatouille Sauce, Fried Chickpea Semolina and Tomato Confit \$17.99

FILET DE BŒUF AUX CINQ POIVRES*

Five-Peppercorn Beef Tenderloin, Light Brandy Sauce and Anna Potatoes \$19.99

MEDAILLONS DE VEAU À LA SAUCE MORILLE ET POMMES MACAIRE*

Veal Medallions in Morel Sauce with Twice-Cooked Potato Cakes and Seasonal Vegetable \$17.99

PARMENTIER DE CANARD ET CAROTTES BRAISÉES AU JUS D'ORANGE*

Duck Parmentier, Orange-Braised Carrots and Micro Cress Salad \$15.99

CANON D'AGNEAU RÔTI, PURÉE D'HARICOT TARBAIS ET JUS PROVENÇAL*

Provençal Roasted Lamb Loin, Tarbais Bean Purée and Fava Beans \$18.99

CÔTE DE BŒUF POUR DEUX*



32-oz Certified Angus Beef Ribeye Steak for Two, Carved Tableside and Served with Bordelaise Sauce, Sautéed Wild Mushrooms and Seasonal Vegetable \$34.99

COQ AU VIN

Burgundy-Braised Chicken with Mushrooms and Pearl Onions \$12.99

MILLEFEUILLE DE CHAMPIGNONS PORTOBELLO, FROMAGE DE CHÈVRE ET LÉGUMES

Portobello Mushrooms Layered with Goat Cheese and Red Bell Pepper over Sweet Potato Beurre Blanc \$11.99