

Le Bistro

ENTRÉE, SOUPE ET SALADE - APPETIZERS, SOUPS AND SALADS

TERRINE DE FOIE GRAS

Foie Gras Terrine, Pear Chutney, Brioche,
Port Wine Reduction

ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms,
Orange Hollandaise

GRATINE A L' OIGNON

Onion Soup Gratine, Gruyere Cheese, Brandy

ESCARGOT BOURGUIGNONNE

Escargots, Garlic Herb Butter

SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts
Champagne Vinaigrette

SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

MOULES POULETTE AU PERNOD

Steamed Mussels, Pernod, Parsley, Cream

COQUILLES ST. JACQUES PROVENCAL

Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil

BISTRO SPECIAUX - BISTRO SPECIALS

FRUITS DE MER

Lobster, Shrimp, Scallops and Fennel in Puff Pastry
Vermouth and Chive Cream

HOMARD ROTIS AUX BEURRE

Butter Roasted Lobster Tail, Artichokes,
Chateau Potatoes

COTE DE BOEUF POUR DEUX

32 oz Premium Golden Angus Rib Eye Steak for Two
Sautéed Wild Mushrooms, Fresh Seasonal Vegetable,
Bordelaise Sauce, Béarnaise Sauce, Carved Tableside

\$10 PER PERSON SUPPLEMENT FOR THE BISTRO SPECIALS

LES VIANDES, POISSONS ET VOLAILLES - MEATS, SEAFOOD AND POULTRY

FILET D' ESPADON

Grilled Swordfish Loin, Braised Lentils, Ginger Garlic Butter

FILET DE SAUMON D' ATLANTIC

Fillet of Atlantic Salmon, Swiss Chard, Morel Mushroom,
Cream Sauce

BOUILLABAISSE, SOUPE DE POISSONS DE MEDITERRANÉE

Mediterranean Fish Soup "Bouillabaisse Style"
Sea Scallops, Snapper, Shrimp, Halibut, Tomato,
Saffron and Pernod Broth, Rouille Dip

COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples,
Calvados Cream

DUO DE CANARD

Breast of Duck and Duck Confit, Parisienne Potatoes,
French Beans, Madeira Sauce

FILET DE BOEUF GRILLE

Grilled Beef Tenderloin, Portobello Mushrooms,
Roquefort Cheese Potato Gratin, Green Peppercorn Sauce

CARRE D' AGNEAU ROTIS

Roast Rack of Lamb, Artichokes, Blistered Tomatoes,
Zucchini, Green Olive Sauce

NAPOLEON DE LEGUMES

Napoleon of Vegetables and Portobello Mushrooms
in Puff Pastry, Goat Cheese, Red Pepper,
Sweet Potato Butter Sauce


SPECIALTIES OF CHEF ERIC COUSIN



COVER CHARGE OF \$20 APPLIES.

Introducing Chef Eric Cousin, a 5th generation chef and restaurateur, born and raised in the South of France. As a young child, his passion for cooking was passed down from his father, a Chef and a Teacher of Culinary Arts. At the age of 18, Chef Cousin studied in New York with renowned culinary master Chef Alain Ducasse, Christian De Louvri r and Paul Bocuse at the legendary Fairmont and Plaza Hotels. It was at The Plaza Hotel where Executive Chef Cousin prepared his culinary creations for the wedding of Michael Douglas and Catherine Zeta Jones.

Chef Cousin brings his taste and talent for reinventing French cooking to our Signature French Restaurant, Le Bistro. Chef Cousin's specialty creations are the inspiration behind the new Le Bistro Menu, and the reason we are so delighted to showcase his favorite dishes for you to enjoy.

Simply look for the fork icon  spotlighting Chef's Cousin's specialty creation.

SUGGESTED WINE PAIRING

WHITE WINES (VIN BLANC)

Pouilly Fuisse, Louis Jadot, Burgundy

Pascal Jolivet, Pouilly-Fum , Loire

Domaine Menard Gaborit, Muscadet de S vre et Maine "Cuvee Prestige"

RED WINES (VIN ROUGE)

Barons de Rothschild, M doc Reserve, Bordeaux

M. Chappoutier, C tes du Rh ne "Belleroche", Rh ne

Hangtime, Pinot Noir

CHAMPAGNE

Veuve Clicquot Brut "Yellow Label" Champagne

Mo t & Chandon "Imp rial" Champagne

Available by the glass or by the bottle

SIGNATURE DRINKS

CHAMPAGNE COCKTAILS

French 75

Bombay Sapphire[®], Lemon Juice, Sugar Syrup, Sparkling Wine

Kir Royale

Cr me de Cassis, Sparkling Wine

POPULAR COCKTAILS

French Kiss

Grey Goose[®] Vodka, Chambord[®], Grand Marnier[®], Pineapple Juice

Classic Car

Courvoisier[®] V.S., Cointreau[®], Sugar Syrup, Lemon Juice, Sugar Rim

Available by the glass. Please consult your Server for other Premium Brands.

COINTREAU®
GRAND MARNIER®
B & B
DRAMBUIE®

AMARETTO DI SARONNO®
BAILEYS® IRISH CREAM
CHAMBORD®
KAHLUA®

LIQUEURS

MARTELL, CORDON BLEU
RÉMY MARTIN, X.O.

COURVOISIER®, V.S.
RÉMY MARTIN, V.S.O.P.

COGNACS

DOW'S, LATE BOTTLED VINTAGE
SANDEMAN'S FOUNDERS RESERVE
WARRE'S WARRIOR

PORT WINES

PORT WINES - COGNACS - LIQUEURS

A SAMPLING OF CAMEMBERT, GOAT CHEESE,
ROQUEFORT AND MUNSTER CHEESE

ICE CREAM ASSORTED FLAVORS

Golden Pineapple, Bananas, Strawberries

CHOCOLATE FONDUE FOR TWO,

CARAMEL, VANILLA AND LEMON PROFITEROLES

Caramelized Walnut Cream

CLASSIC WARM APPLE TATIN,

Flourless Chocolate Cake, Hazelnut Crunch, Gianduja Cream

CHOCOLATE NAPOLEON,

Berry Basket, Sablé Cookie

VANILLA CRÈME BRÛLÉE,

PÂTISSERIE - DESSERTS

Le Bistrot