



Pour Commencer

Salade à la Betterave
Roasted beets, microgreens,
almonds, feta cheese
9

Soupe du Jour
9

Salade Verte
Butter lettuce in creamy
fine herb vinaigrette
9

Soupe à L'Oignon Gratiné
Onion Soup
9

Petit Plats

Moules à la Provençale
P.E.I. mussels with white wine, garlic and shallots
14.50

Fenilleté d'Escargots
Escargots served in a puff pastry
with a mushroom and bordelaise sauce
10

Moules à la Marinère
P.E.I. mussels with tomatoes, garlic,
pastis and sweet vermouth broth
14.50

La Pissaladière
Caramelized onion olives, and goat cheese
(add anchovies at no charge)
16

Plats Principaux

Poulet Roti
Wood-fired free-range chicken with
pearl onions, garlic, haricots verts,
mashed potatoes
24

Poisson du Jour
Daily Fish
24

Kennebec fries and aioli
14

Steak –Frites
Grilled hanger steak, Kennebec fries,
spinach, Béarnaise sauce
25

Magret de Canard aux Myrtilles
Pan-roasted Liberty duck breast,
Baby carrots and turnips, red rice from
Camargue, blueberry sauce
25

Lapin à la Moutarde
Braised Cloverdale rabbit, braised
greens, butter noodles, mustard sauce
24

Bœuf en Daube à la Provençal
Braised boneless beef short rib, Red
wine, onions, olives and carrots
Mashed potatoes
24

Ravioli à la Betterave
Roasted beet and Laura Chenel goat
cheese ravioli, chard, kale, orange
butter sauce
16

Steak Haché-Frites
Lamb burger on brioche bun,

À la Carte

Sauté d'Épinards
Sautéed spinach with roasted garlic
7

Legumes du Jour
Daily Vegetable
8

Gratin de Macaroni
Baked macaroni and cheese
9

Pommes Frites
French fries
6.5

Specials

Wednesday
\$2 oysters

Thursday
Local's night
(free corkage on Sonoma County wines)

Menu du Bistro
Daily three-course tasting menu

Gift Cards
Purchase for any special occasion

Ty Wong & Melissa Frugone, Chefs de Cuisine

\$20.00 corkage per 750ml bottle; \$10.00 for Sonoma County wines. An 18% service charge will be added to parties of 6 or more.