

"MORE OYSTERS PLEASE"



FRUITS de MER

OYSTERS (1/2 dozen)* 18

OYSTERS (dozen)* 36

SHRIMP COCKTAIL (1/2 dz) 21

KING CRAB COCKTAIL 39

PLATEAU* 79

GRAND PLATEAU* 129

HORS d'OEUVRES

SOUPE À L'OIGNON GRATINÉE

melted gruyère 9

HOUSE-CURED SALMON TARTARE*

egg yolk, whites, crispy niçoise olives, crème fraiche, wild greens 11

DUCK CONFIT "CINNAMON ROLL"

bacon maple glaze 12

ASSIETTE DE CHARCUTERIE

pickles, mustard, and crostini 25

ASSIETTE DE FROMAGE

SALADES

ROASTED CHICKEN AND LEGUME SALAD

haricots verts, fingerling potato, young carrot, deviled egg, sherry vinaigrette 14

ROASTED BEET SALAD

sugared pistachio, horseradish crème, goat cheese, citrus 12

FRISÉE AUX LARDONS*

warm bacon vinaigrette, poached egg 13

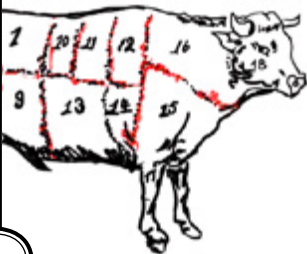
MIXED GREENS SALAD

toasted hazelnut, goat cheese, fine herbs, lemon-shallot dressing 9

SPÉCIALITÉS de la MAISON

THE COMME ÇA BURGER

a special blend of prime beef,
vermont cheddar,
pommes frites 19



MOULES FRITES

white wine, garlic, dijon mustard, chorizo 18

SCOTTISH SALMON*

mixed greens, toasted hazelnuts, goat cheese 22

STEAK FRITES*

prime flat iron, herb butter, handcut french fries 24

CROQUE MADAME*

toasted ham and gruyère sandwich, fried egg and
mornay sauce 13

QUICHE DU JOUR

mixed green salad 14

SEASONAL FRENCH TOAST

crème anglaise, bourbon maple syrup, brown butter
roasted apples 14

OXTAIL BENEDICT

gougeres, warm spinach, poached eggs,
truffle hollandaise 14

PRIX FIXE

\$30

HORS D'OEUVRES

SELECT ONE

DUCK CONFIT 'CINNAMON ROLL'
ROASTED BEET SALAD
MIXED GREENS SALAD
HOUSE-CURED SALMON TARTARE*



ENTREES

SELECT ONE

CROQUE MADAME*
QUICHE DU JOUR
SEASONAL FRENCH TOAST
SCOTTISH SALMON*
STEAK FRITES*



DESSERT

SELECT ONE

PROFITEROLES
CRÈME BRÛLÉE

*"One cannot think well,
love well, sleep well,
if one has not dined well."*

-Virginia Woolf



CHEF/FOUNDER DAVID MYERS

EXECUTIVE CHEF BRIAN HOWARD EXECUTIVE SOUS-CHEF JULIO PERAZA

18% gratuity will be added to parties of six or more

* thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness.

young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

"MORE OYSTERS PLEASE"



FRUITS de MER

OYSTERS (1/2 dozen)* 18

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SHRIMP COCKTAIL (1/2 dozen) 21

KING CRAB COCKTAIL 39

PLATEAU* 79

GRAND PLATEAU* 129

18

COCKTAILS

- \$15 -

PENECILLIN

scotch, fresh lemon, honey,
ginger, islay float

SUNFLOWER

gin, fresh lemon,
cointreau, st. germain,
absinthe

RAMBLE

gin, fresh lemon, sugar,
muddled raspberries,
crushed ice

QUEEN'S PARK SWIZZLE

white rum, fresh lime, mint,
sugar & bitters

DARK & STORMY

dark rum, fresh ginger, lime
& club soda

GORDON'S CUP

gin, muddled lime &
cucumber, cracked
salt & pepper

HORS d'OEUVRES

SOUPE À L'OIGNON GRATINÉE

melted gruyère 9

HOUSE-CURED SALMON TARTARE*

egg yolk, whites, crispy niçoise olives, crème fraiche,
wild greens 11

STEAK TARTARE*

confit egg yolk, house made pickles, toasted bread 15

SOUPE DU JOUR

seasonal, fresh soup of the day 9

CRAB CAKE "BLT"

smoked bacon, choron sauce, mizuna 16

DUCK CONFIT

vanilla roasted pumpkin, pomegranate,
sour cherry duck jus 14

ROASTED BEEF MARROW & OXTAIL JAM

toast, parsley, fleur de sel 15

SEARED FOIE GRAS

autumn spiced spaghetti squash, brown butter
roasted apple, toasted walnuts and duck sauce 25

ESCARGOTS A LA PROVENCE

white wine, garlic, herbs 13

SALADES

SALADE DE LÉGUMES

lola rosa lettuce, young carrot, tiny potatoes, deviled egg,
sherry vinaigrette 14

ROASTED BEET SALAD

sugared pistachio, horseradish crème, goat cheese, citrus 12

SALADE FRISÉE AUX LARDONS*

warm bacon vinaigrette, poached egg 13

MIXED GREENS SALAD

toasted hazelnut, goat cheese, fine herbs, lemon-shallot
dressing 9

CHARCUTERIE et FROMAGE

SELECTION OF HOUSEMADE CHARCUTERIE: pickles, mustard, and crostini 25

ASSIETTE DE FROMAGE DU JOUR: cheeses of the day, honey, raisin nut bread 15/3 | 25/5

18% gratuity will be added to parties of six or more

le diner



PLATS du JOUR

monday
**HERITAGE
PORK**
\$27

tuesday
**SKIRT
STEAK**
\$25

wednesday
OFFAL
\$24

thursday
SCALLOPS
\$35

friday
**SEASONAL
FISH**
market price

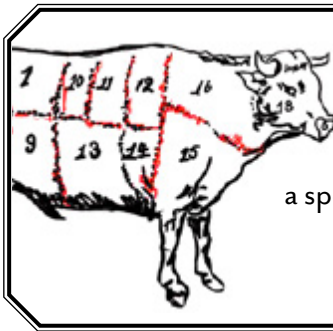
saturday
**BEEF
WELLINGTON**
for 2 \$99

sunday
CASSOULET
\$25

*"Tell me what you eat, and
I will tell you what you are."*

Anthelme Brillat-Savarin

SPÉCIALITÉS de la MAISON



the **COMME ÇA BURGER***

a special blend of prime beef,
vermont cheddar,
pommes frites 19

CRISPY SKATE LYONNAISE
lyonnaise potatoes, red wine jus 28

SCOTTISH SALMON*
beluga lentils, golden raisins, smoked bacon,
cippolini onions 26

LOBSTER THERMIDOR
creamy, baked lobster, cognac, piquillo pepper,
pommes puree MP

MOULES FRITES
P.E.I. mussels, white wine, garlic, chorizo 26

ROASTED CHICKEN
creamy polenta, glazed heirloom carrots, wild honey,
thyme 28

RISOTTO
vialone nano rice, seasonal garnishes 28 | add truffles 45

DUCK BREAST
autumn vegetables, roasted pumpkin, schezwan
peppercorn sauce 36

BRAISED LAMB SHANK
crispy panisse, celery root remoulade 29

SLOW COOKED BEEF BRISKET
glazed pearl onion, crimini mushrooms,
parpadelle pasta 32

STEAK FRITES
10 oz prime flat iron 32 10 oz filet mignon 44

SIDES

POMMES FRITES 7

POMMES ALIGOT 9

CREAMY POLENTA 9

HARICOTS VERTS, LARDONS 9

MACARONI & CHEESE GRATINÉE 9

AUTUMN VEGETABLES, FALL SPICED BUTTER 9

BISTRONOMY

SEASONAL DISHES
INSPIRED *by our TRAVELS*

5 COURSES \$75  WITH WINE \$115

limited to whole table

MAINE LOBSTER BISQUE

winter squash, salt roasted pumpkin seed

SEARED FOIE GRAS

*autumn spiced spaghetti squash, brown butter
roasted apple, toasted walnuts, duck sauce
(25 supplement)*

CARPACCIO OF VENISON

*roasted turnip, crispy sweetbreads, honey
crisp apple confit, foraged greens*

CREAMY RISOTTO

mascarpone and perigord (40 supplement)

BACON WRAPPED SWORDFISH

panisse, tender fennel, black truffle jus

BABY PIG

*crispy skin, celery apple cole slaw,
roasted onion, mustard jus*

DARK CHOCOLATE BEIGNET

liquid center, cherry

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love well, sleep well,
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-Virginia Woolf*



CHEF/FOUNDER DAVID MYERS

EXECUTIVE CHEF BRIAN HOWARD EXECUTIVE SOUS-CHEF JULIO PERAZA

an automatic 18% gratuity is included on all Bistronomy dinners

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alcohol



AFTER DINNER



DOMINICANA

aged rum, coffee liqueur,
hand-whipped cream float

NEW YORK FLIP

bourbon, port, cream, egg yolk
& grated nutmeg

ATHOL BROSE

scotch, honey, hand-whipped cream float
& grated cinnamon

CAFFE CON LECHE FLIP

dark rum, coffee liqueur, egg yolk,
cream & grated nutmeg



DIGESTIF



STINGER

cognac & crème de menthe, stirred

LEFT HAND COCKTAIL

bourbon, campari, sweet vermouth
& chocolate bitters

HANKY PANKY

gin, sweet vermouth
& fernet branca, orange twist

FLUSHING

cognac, sweet vermouth, bitters,
orange twist & cherry

~ ALL COCKTAILS \$15 ~



les desserts

TARTE AU CHOCOLAT AU CARAMEL
english toffee, caramelized popcorn ice cream

LEMON TART
lavendar, marshmallow, verbena mint ice cream

CRÈME BRULÉE
tahitian vanilla

BEIGNET AU CHOCOLAT
banana, coffee, caramelized white chocolate ice cream

PROFITEROLES
honey, pistachio, vanilla bean ice creams, chocolate sauce

CHOCOLAT POT DE CRÈME
cardamom crème chantilly

OLIVE OIL PARFAIT
rhubarb, fennel pate de fruit, english pea sorbet

~ ALL DESSERTS \$9 ~

FROM LA FROMAGERIE

SELECTION OF CHEESE (three) 15

SELECTION OF CHEESE (five) 25

CAFE

COFFEE 4

ESPRESSO 4 * MACCHIATO 5

LATTE 5 * CAPPUCCINO 6

TEA

CERTIFIED ORGANIC...ALL \$4

DECAF MINT MELANGE * DECAF VERBENA MINT

CHAMOMILE CITRUS * JADE SPRING GREEN

EARL GREY