

## APPETIZERS

### Soup

Vegetarian Soup of the Day 7

### Country Pâté

House Made Pork, Chicken & Duck Pâté, w/ Cornichons,  
Crouton Toasts & a Tarragon Mustard 9

### Crispy Calamari

w/ a Roast Tomato, Red Pepper & Jalapeño Sauce 10

### Moroccan Hummus Plate

Purée of Chickpeas, Roasted Red Peppers, Garlic & Lemon  
w/ Grilled Pita, Black Olives & a Pomegranate Reduction 11

### Warm Goat Cheese Salad\*

w/ Belgian Endive, Mesclun Greens & a Balsamic Vinaigrette 9

### Three Cheese Plate

Artisanal Cheeses & Toasted Baguette  
w/ a Mission Fig & Dried Plum Chutney 12

### Cornelia Salad\*

Haricots Verts, Crispy Bacon, Red Onions, Mesclun  
Greens, Butternut Squash & a Citrus Vinaigrette 10

Any Salad can be Upgraded to an Entrée with Grilled Chicken or Shrimp 18

### Mesclun Greens

w/ Grape Tomatoes, House Made Croutons  
& a Balsamic House Vinaigrette 7

### Flat Crust Pizza Provençal

w/ Tomatoes, Fresh Mozzarella, Fresh Basil,  
Roasted Garlic, Black Olives & Mesclun Salad 12

### Maine Crab Cake

w/ a Cilantro Red Cabbage Slaw  
& a Chipotle Tartar Sauce 11

### Spinach & Pear Salad\*

w/ Toasted Walnuts, Blue Cheese  
& a Dried Cranberry Vinaigrette 10

### Locally Smoked Salmon

w/ Caper Berries, Crème Fraîche, Chopped Red Onions,  
Crouton Toasts, Chive & Mustard Oils 11

### Mussels\*

Steamed in White Wine, w/ a Saffron, Garlic,  
Cream & Fresh Herb Broth 12

Moules Frites + 5

## ENTRÉES

### Hudson Valley Duck Magret\*

w/ Parsley Mashed Potatoes, Haricots Verts  
& a Raspberry Coulis 22

### Grilled Organic Chicken

Free Range Chicken Breast w/ Garlic Mashed Potatoes,  
Honey Dill Glazed Carrots, Crispy Leeks  
& an Herb Beurre Blanc 18

### Fettuccini Merguez

Fresh Pasta w/ Spicy Lamb Sausage,  
Mushrooms & Baby Spinach in a Garlic Tomato Sauce 17

### Steak Frites

Grilled Newport Steak from Pino's Meat Market  
w/ Herbed Butter & Pommes Frites 22

### Chicken Caesar Salad

Organic Chicken & Chopped Romaine, w/ Croutons, Shaved  
Parmesan, Capers & a Lemon Garlic Vinaigrette 18

### Braised Beef Short Ribs\*

Slowly Cooked Boneless Beef in a Red Wine & Root Vegetable  
Sauce, Whipped Sweet Potatoes w/ a Goat Cheese Gratin 22

### Lobster Ravioli

w/ Snow Peas, a Julienne of Carrots & Red Peppers,  
& a Light Cream Sauce 16

### Black Sesame Crusted Salmon\*

Atlantic Salmon w/ Sake Jasmine Rice,  
Warm Asian Vegetables & a Ginger Wasabi Sauce 20

### Boudin Blanc

Two Grilled Pork & Veal Sausages  
w/ a Warm Red Potato Salad, Savory Red Cabbage  
& an Apple/Black Mustard Seed Vinaigrette 17

### Butternut Squash Risotto\*

w/ Crimini Mushrooms, Shaved Parmesan,  
Parsley & White Truffle Oil 16  
w/ Grilled Shrimp Skewer or Chicken 21

### Thai Bouillabaisse\*

Shrimp, Scallops, Mussels, Salmon,  
Calamari, Snow Peas, Red Peppers  
& Cellophane Noodles in a Lemon Grass  
Coconut Milk Broth 21

### Bistro Burger

Locally Ground Beef w/ Mesclun Greens,  
Sliced Tomato, Sour Pickle, Pickled Red Onion  
& French Fries 15

w/ Cheddar, Swiss or Blue Cheese + 1  
w/ Hickory Smoked Bacon + 2

## SIDES 6

Honey Dill Glazed Carrots\*  
Savory Red Cabbage\*  
Cilantro Red Cabbage Slaw\*  
Haricots Verts,\* Sautéed Spinach\*  
Warm Asian Vegetables\*

Sake Jasmine Rice,\* Garlic Mashed Potatoes\*  
Whipped Sweet Potatoes w/ Goat Cheese Gratin\*  
French Fries, Red Potato Salad\*

Plate of Three Sides 15

## PRIX FIXE 25

### Choice of:

Soup of the Day,  
Organic Mesclun Greens, Home Made Pâté

### Choice of:

Boudin Blanc, Moules Frites, Breast of Chicken, Risotto

### Choice of:

House Wine (Red/White),  
Soft Drink/Sparkling Water,  
(Premium Wines Available at a Differential Charge)

PLEASE NOTE: \*These dishes are gluten free; others can be made gluten free; please inform your server of any allergies.  
There is a \$25 minimum on credit cards. We add a customary 20% service charge to parties of 6 or more.  
We have various spaces available for private parties. We beg you to use cell phones outside. VOLUME XV - WINTER 2012

**"A culinary as well as a cultural landmark"** – Proclamation, City of New York

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