

Starter

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| Mussels - sautéed with white wine, garlic, butter, and fresh herbs | 12 |
| Baked Brie with a Heart of Strawberries served with crostini | 12 |
| Escargot Provençal - garlic, cream, and fresh herbs served over a sauté of spinach and puff pastry | 15 |
| Feuille de Brique Wrapped Crab Cake with a roasted bell pepper and tarragon sauce de beurre | 15 |
| Soup du Jour or French Onion | 5 |

Salad

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| Mixed Organic Field Greens - orange, cranberry, Feta, sunflower seed, and a citrus dijon vinaigrette | 8 |
| Warm Roasted Beet Salad - with melted Brie, fresh greens and a champagne vinaigrette | 10 |
| Organic Spinach - mushroom, blue cheese, shallots, fried crouton, and citrus vinaigrette | 7 |
| Caesar Salad - hearts of romaine, classic dressing, baguette crouton, and Reggiano-Parmigiano | 7 |

Main

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| Roasted Dijon Chicken - half an all natural young chicken with a mustard honey cream sauce served with haricots verts and rosemary roasted red potatoes | 24 |
| Duck Breast a l'Orange - served with asparagus, gratin potatoes and a mandarin orange sauce | 29 |
| Pork Tenderloin - with a purée of roasted carrot, sauté of spinach, and a vanilla poached apple demi-glace | 25 |
| Sirloin of Lamb - with a lavender-Cabernet sauce, Walnut-Brie polenta, and asparagus | 31 |
| Pan Seared Beef Tenderloin au Poivre - with haricots verts, mashed potatoes, and demi-glace | 28 |
| Slow Roasted Salmon - with lentils, asparagus, and a warm Syrah vinaigrette | 24 |
| Rocky Mountain Trout Amandine - almond encrusted trout with rosemary roasted potatoes, haricots verts, and a classic amandine sauce | 23 |
| Cappellini Aglio al Olio - with extra virgin olive oil, garlic, figs, Reggiano, and fresh sage leaf | 17 |
| Cappellini Pomodoro e Basilico - with diced Roma tomatoes, fresh basil, garlic, and olive oil | 17 |

Classic French Bistro Simplicity Menu

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| Choice of: Beef Tenderloin, Half Chicken, or Salmon brushed with garlic butter and served with pomme frite and haricots verts | 24 |
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| Sides (\$4 each) | Sweet Potatoes | Traditional Pomme Frites | Haricots Verts | Roasted Asparagus |
| | Rosemary Red Potatoes | Puree of Carrot | Sautéed Spinach | Herb and White Truffle Pomme Frites |