

# DINNER

# The Bistro & Wine Bar

## SOUPES

FRENCH ONION SOUP • 10

SOUP DU JOUR • 10

### SALADES

**BISTRO • 12**

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Shaved Vegetables, Dijon Sherry Vinaigrette

**SHAVED BRUSSELS • 12**

Brussels Sprouts, Pickled Fresno Peppers, Radish, Citrus Segments, Sesame Noodle Crumbles, Orange-Miso Vinaigrette

**B.L.T. SALAD • 12**

Boston Bibb Lettuce, Oven Dried Tomato, Pancetta Bacon Lardons, Pickled Red Onion, House-made Croutons, Roasted Garlic Aioli

**CLASSIC CAESAR • 14**

Grilled Romaine Lettuce, Shaved Parmesan, House-made Croutons, House-made Caesar Dressing

### FRUITS DE MER

**CHILLED OYSTERS • 19**

On the half shell with Lemon, Black Pepper Mignonette, House-made Cocktail Sauce

*\*Pickled Fresno & Ponzu Sauce Available\**

**MIRBEAU ROASTED OYSTERS • 22**

East Coast Oysters, Tomato, Pancetta, Panko, Fennel Pollen, Chive Dill Cream

**CHILLED CALAMARI SALAD • 16**

Poached North Atlantic Calamari, Fennel, Endive, Calamata Olive, Grapefruit Shallot Vinaigrette

**SHRIMP COCKTAIL MARTINI • 20**

U-12 Gulf Shrimp, House-made Cocktail Sauce, Lemon, Vermouth Soaked Olive

## FROMAGES & CHARCUTERIE

**CHEESE & CHARCUTERIE BOARD • 22**

Daily Selection of Two Cheeses, Artisanal Salami & Cured Meats, Seasonal Accoutrements, House-made Savory Biscuits, House-made Baguette & House-made Prosciutto Bread. May be ordered with Cheese Only or Charcuterie Only

**SEAFOOD BOARD • 28**

Daily Selection of "Sea-Cuterie", Olives, Capers, House-made Toast, Preserved Lemon

## PLATS PRINCIPAUX

**PAN ROASTED SCALLOPS • 34**

Parmesan Risotto Cake, Olive Tapenade, Blistered Cherry Tomato, Oven Dried Yellow Tomato, Shaved Fennel Salad, Chorizo Oil, Fennel Pollen Dust

**MIRBEAU POTATO-CRUSTED SALMON • 30**

Faroe Island Salmon, Wilted Spinach, Fingerling Potatoes, Lemon Beurre Blanc

**CHICKEN CHASSEUR • 26**

Pommes Mouseline, Grilled Asparagus, Pearl Onion Jam, Roasted Mushrooms, Pancetta Bacon Lardons, Tarragon-Tomato Bordelaise

**CARVED HAM • 25**

Colonel Bill Newsom's Kentucky BBQ "Preacher Ham", Red-Eye Gravy, Leek Bread Pudding, Shaved Brussels Sprouts

**DUCK DUET • 38**

Pan Seared Duck Breast, Grilled D'Artagnon Duck Sausage, Pommes Mouseline, Roasted Brussel Sprouts, Fig Compote, Bordelaise, Pomegranate Seeds

**HERB ANGOLOTTI • 26**

Smoked Pork Consomme, Lardons, Spring Pea Pesto, Roasted Pearl Onions

**FILET MIGNON • 42**

Root Vegetable Puree, Grilled Asparagus, Confit Leeks, Bordelaise, Crispy Shallots

**CONFIT LEG OF LAMB • 34**

Potato & Carmelized Onion Custard, Crispy Shallots, Pickled Fresno, Peppers, Scallion Ribbons

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.