

BISTROT LA MINETTE

Les Entrées

Vichyssoise Chilled potato and leek soup, chive oil, brown butter croutons	\$11
Salade verte Bibb lettuce, mustard tarragon vinaigrette, chives	\$9
Escargots à la Bourguignonne Burgundy snails, garlic herb butter, croutons	\$16
Œuf du pêcheur Fisherman's style poached egg, toast, mussels, tarragon cream	\$14
Tartare de bœuf Grass-fed ribeye, shallot, parsley, capers, raw egg yolk, cornichons, mustard, lemon aioli, toast, Porcini butter	\$18
Salade composé Mesclun lettuce mix, beet purée, Fourme D'Ambert cheese, brandied cherries, walnuts, walnut vinaigrette	\$14

Les Plats

Rôti de porc aux abricot Apricot-stuffed pork loin, peewee potatoes, haricot verts, candied pecans, sherry vinegar jus	\$26
Lapin rôti à la moutarde Mustard-braised rabbit, house-made tagliatelle, rabbit jus	\$28
Truite meunière Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter	\$27
Poulet au ratatouille Pan-seared half chicken, ratatouille, lemon-rosemary jus	\$26
Confit de canard Confit Moulard duck leg, wilted arugula, roasted beets, fennel, orange, Banyuls duck jus	\$33
Quenelle nature Vegetarian dumpling, Comte cheese, Provençal tomato sauce, capers, haricots verts	\$25

Accompagnements

Gratin de pâtes façon Peggy Macaroni and cheese	\$8
Haricots verts French green beans, butter, shallots	\$7
Ratatouille Classic Provençal vegetable stew	\$8