

BISTRO Jeanty

In every day French life, it is the Bistro that is woven into the daily pattern of meals and celebrations. The Bistro is that little neighborhood restaurant where they know who you are, greet you warmly, and serve you satisfying foods that change with the seasons and define regional homey French cuisine.

Appetizers

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| CRÈME DE TOMATE EN CROUTE
Tomato soup in puff pastry 8.75 | PETIT SALÉ AUX LENTILLES
Home cured pork belly with a lentil balsamic vinegar and foie gras ragout 14.00 | PIEDS DE COCHON PERSILLÉS
Pigs feet and haricots verts salad with a shallot mustard vinaigrette 9.50 |
| SALADE DE LAITUE
Butter lettuce salad with mustard vinaigrette 8.75 | ESCARGOTS
With garlic pastis butter 12.00 | CRÔUTONS DE FOIE BLOND
Duck foie gras paté with a port poached pear 12.00 |
| SALADE DE BETTERAVES
Beet and mâche salad with feta cheese and citrus dressing 8.50 | SAUMON FUMÉ AU BISTRO
Home smoked salmon carpaccio style 13.00 | LANGUE D'AGNEAU
warm Lamb tongue and potato salad 10.50 |
| CRUDITÉS
Assorted vegetable salads 8.50 | QUENELLES DE BROCHET
Pike dumplings with lobster sauce 13.00 | RILLETES DE CANARD
Duck and goat cheese pate with cornichons 9.50 |
| SALADE AUX LARDONS ET OEUF MOLLET
Escarole and soft boiled egg salad with a warm apple smoked bacon dressing 9.50 | TRUITE FUMÉE A L'HUILE
Home smoked trout and potato salad with olive oil 12.00 | TERRINE DE LAPIN
Homemade rabbit pâté with a celery root apple salad and mustard dressing 10.50 |

Main Courses

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| MOULES AU VIN ROUGE
Mussels steamed in red wine with grilled bread 17.50 | QUICHE AUX POIREAUX
Ham and leek quiche with a butter lettuce salad 15.50 | WILD MUSHROOM PASTA
Chanterelles, Shiitakes with a creamy mushroom sauce 17.50 |
| SOLE MEUNIÈRE
sole fillet, mashed potatoes lemon-caper butter sauce 18.50 | STEAK TARTARE
Ground to order (not cooked) with fries 17.50 | CASSOULET
Baked beans with duck confit, sausage and apple smoked bacon 24.50 |
| COQ AU VIN
Chicken, mushrooms, bacon and red wine stew 16.50 | DAUBE DE BOEUF
Beef stew with mashed potatoes buttered peas and carrots 18.50 | ENTRECÔTE FRITES
Grilled rib eye steak with fries and béarnaise sauce 28.50 |
| CÔTE DE PORC
Double cut pork chop with mashed potatoes, spinach and caramelized onion sauce 19.50 | ROGNONS DE VEAU AU POIVRE VERT
Veal kidneys with a creamy green peppercorn sauce 23.50 | FILET AU POIVRE
Tournedos with a black pepper crust and creamy mushroom sauce 38.00 |

Side Dishes

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| Haricots Verts 5.50 | Frites 4.50 | Creamy Potato Gratin 5.50 |
| Spinach au Beurre 5.50 | Carottes Mignonette 4.50 | Bearnaise Sauce 2.50 |
| Buttered Egg Noodles (Yummy with Coq au Vin) 5.50 | | |

WE ACCEPT VISA, MASTERCARD, AND AMERICAN EXPRESS (NO CHECKS PLEASE)
18% GRATUITY MAY BE ADDED FOR PARTIES OF 7 OR MORE
CORKAGE IS \$15 (750ML) AND \$25 (1500ML) FOR THE FIRST THREE BOTTLES & \$25 FOR ADDITIONAL BOTTLES
ONE CORKAGE IS WAIVED FOR EVERY BOTTLE BOUGHT FROM OUR LIST
NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS
PLEASE NO PARKING IN THE RANCH MARKET OR MEDICAL CLINIC LOTS (THEY DO TOW CARS)