

MEET IN PARIS



~ MOULES FRITES

FRENCH BISTROT ~

HORS D'OEUVRES

ESCARGOTS A L'AIL 15

½ Dozen escargots in garlic and parsley butter

TRUFFLE FRITES 10

truffle oil, aged parmesan, aioli

STEAK TARTARE 18

Hand cut all natural sirloin, capers, cornichons, aioli, Dijon, mesclun

ARTICHAUD GRILLE 14

Whole artichoke served grilled with spicy aioli sauce

CHARCUTERIES 20

Selection of country Pate and cured meats, pickles and olives

SALADES & SOUPES

SOUPE A L'OIGNON GRATINEE 11

French onion soup, melted gruyere, brioche crouton

ENDIVES AU ROQUEFORT 15

Roasted walnuts, dried cranberries, arugula, caramelized pears, blue cheese, walnut dressing

SALADE DE BETTERAVES 15

2 color roasted beet with warm goat cheese, frisee lettuce with roasted walnuts, honey champagne dressing

SALADE DE CRABE 18

Dungeness crab salad, Frisee lettuce, red bell pepper, avocado, mango, cilantro, lime & ginger dressing

PLATS PRINCIPAUX

COQ AU VIN 28

Braised Chicken in Red Wine sauce, pearl onion, glazed carrots and mushrooms

SAUMON & RATATOUILLE 30

Grilled Organic Salmon, farmer's market ratatouille, Lemon and caper sauce

LINGUINI AUX FRUITS DE MER 29

Atlantic Salmon and shrimps, mussels, clams, Lobster bisque sauce

TRUITE MEUNIERE 28

Grilled Rainbow trout, Tomato comfit, garlic potatoes, roasted almonds, green beans, beurre blanc

Menu substitutions \$2 - Split charge \$3

VIANDES

STEAK AU POIVRE 34

8 oz. Prime Flat Iron, Peppercorn sauce, pommes frites

MOULES FRITES

"Specialité de la maison"

\$27 Add frites +\$6

MARINIERE

Garlic, shallots, Chablis, herbed croutons

PROVENCALE

Shallots, garlic, tomato, thyme, fennel, fresh tarragon, Pastis

DIJONNAISE

Garlic, shallots, tomato confit, Dijon mustard, tarragon and cream

ROQUEFORT

Garlic, shallots, Chablis, Roquefort, chives, cream

TRUFFLE & MUSHROOMS

Portobello and Paris mushrooms, truffle cream sauce, garlic comfit, chablis

BISQUE

Lobster broth, garlic, white wine, brandy, tomato confit, cream

ESCARGOT

Parsley and garlic "snail butter" sauce, white wine, toasted baguette, chives, shallots, lemon juice

LES FROMAGES

Artisan Farmhouse cheeses

\$6/each

Sheep Milk

MANCHEGO, Spain

Goat Milk

CYPRESS GROVE HUMBOLDT FOG, U.S.A

Cow Milk

CAMEMBERT DE NORMANDIE, France

EPOISSES AOC, France

SAINT AGUR, France

Happy Saint Valentin!

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~ MOULES FRITES

FRENCH BISTROT ~

Valentine's Day

\$72/person (no sharing)

Prix fixe Menu including your choice of:

Starter + main course + dessert

Add a glass of Champagne Lanson \$16

STARTERS

Rillettes de Saumon

Fresh and smoked salmon Rillettes, Toasted garlic crostinis and cornichons

Foie gras de canard

Duck Foie Gras terrine, truffle oil, Fig marmalade and baguette

Lobster Bisque

Croutons and creme fraiche

MAIN COURSES

Chateaubriand, Sauce Bordelaise

8oz prime filet mignon, bordelaise red wine sauce, asparagus and sweet potato gratin

Filet de Fletan

Macadmia crust Halibut, creamy potato puree, Caramelized baby carrots, lemon butter sauce

Risotto aux Fruits de Mer

Fresh Lobster and Jumbo Scallops Risotto with Saffron, Bisque sauce

DESSERTS

Crepes Suzette

Grand Marnier liquor Flambé, Buttery Orange sauce

Mousse de Framboise

Ice cream and Raspberry Mousse, Marshmallows and dark chocolate coulis (for 2)

GARNITURES

CHOUX DE BRUXELLES

Caramelized Brussels sprouts 10

PETITE SALADE VERTE

Small mixed green salad 7

HARICOT VERT A L'AIL

Garlic Green Beans 9

ASPERGES GRILLEES

Grilled Asparagus 10

Corkage fee **\$20/bottle of 750ml**

18% Gratuity is suggested to parties
Of 6 or more

WEEKLY SPECIALS

Not valid during Holidays

EVERY DAY 5PM - 7PM

FORMULE PRIX FIXE \$43

TUESDAY & WEDNESDAY

ALL YOU CAN EAT MUSSELS

LAT SEATING 8:15 PM / LAT CALL 8:45 PM

6 SAUCES only \$29.95/person

12 SAUCES only \$37.95/person

THURSDAY

NO CORKAGE FEE

2 bottles of 750 ml per table Minimum of
1 entrée per person

SATURDAY & SUNDAY

BRUNCH: (last call 2:30pm)

BOTTOMLESS CHAMPAGNE,

BELLINI, MIMOSA OR KIR ROYAL

\$16

SUNDAY & MONDAY

DINNER: 50% off WINE BOTTLES*

(*A few bottles don't apply, inquire with your server)

CARAFES DE VIN

BLANC

Chardonnay, France \$32

ROUGE

Bordeaux Superieur, France \$32

ROSE

Cotes de Provence, France \$37

CHAMPAGNE

Grand Crus

Lanson, Brut Premier, France

Glass 16.00 Bottle 76.00

Veuve Cliquot Ponsardin 95.00

APERITIFS

Vermouth	7
Kir Chardonnay	12
Porto Rozes 10 Years	10
Porto Rozes White Reserve	11
Kir Royal	13
Bellini	12