

# MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

## Hors d'Œuvres

CHARCUTERIES	PETIT 16 / GRAND 21
<i>Selection of cured meats and country pate, pickles and olives, grained mustard</i>	
RILLETES DE SAUMON	18
<i>Salmon rillettes, toasted baguette slices</i>	
TOMATO TARTE TATIN	14
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	15
<i>Served with cornichons and olives</i>	
GALETTE DE CRABE	15
<i>Dungeness crab cakes, tartare sauce</i>	
ARTICHAUD GRILLE	15
<i>Grilled artichoke served with spicy aioli sauce</i>	
CALAMARS FRITS	15
<i>Aged parmesan cheese, sweet and spicy tomato coulis</i>	
ESCARGOTS A L'AIL	16
<i>1/2 dozen escargots, garlic and parsley butter</i>	
STEAK TARTARE	19
<i>Hand cut all natural sirloin, capers, cornichons, aioli, Dijon, mesclun</i>	

## Salades & Soupes

SOUPE DU MARCHÉ	CUP 7 / BOWL 10
<i>Farmers market soup of the day</i>	
LA SOUPE A L'OIGNON	CUP 8 / BOWL 12
<i>French onion soup, melted gruyere, brioche crouton</i>	
ENDIVES AU ROQUEFORT	PETIT 12 / GRAND 16
<i>Candied walnuts, dried cranberries, arugula, caramelized pears, blue cheese, walnut dressing</i>	
SALADE DE CRABE	19
<i>Dungeness crab salad, frisee lettuce, red bell pepper, avocado, mango, cucumber, cilantro, with lemon ginger dressing</i>	
SALADE DE BETTERAVES	16
<i>2 color roasted beet with warm goat cheese, frisee, lettuce with roasted walnuts, dried cherries, honey champagne dressing</i>	

## Paris Classiques

QUICHE DU JOUR	18
<i>Homemade quiche of the day served with mixed greens and Dijon dressing</i>	
CONFIT DE CANARD	29
<i>Maple leaf crispy duck leg confit, brussel sprouts, cippolini onion, crispy lardons, duck jus</i>	
COQ AU VIN	29
<i>Braised Mary's chicken leg in red wine sauce, pearl onion, glazed carrots and mushrooms</i>	



## FROMAGES

Artisan Farmhouse cheeses

\$7/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

## MOULES FRITES

### HOUSE SPECIALTY MUSSELS

PETIT 21 - GRAND 28

INCLUDES FRITES OR SMALL SALAD

MARINIERE <i>Garlic, shallots, Chablis, butter, herbed croutons</i>	DIJONNAISE <i>Garlic, shallots, tomato confit, Dijon mustard, tarragon and cream</i>	TRUFFLE & MUSHROOM <i>Portobello and Paris mushrooms, truffle cream sauce, garlic, Chablis</i>	ALASKA <i>Bay scallops and shrimps, smoked salmon, lime juice, chives, chile flakes, shallots, cilantro, cream</i>
ESCARGOT <i>Parsley and garlic "snail butter," white wine, toasted baguette, cream, chives</i>	MOUTARDE ANCIENNE <i>Whole grain mustard, parsley, Chablis, creme fraiche, bacon, wild mushrooms</i>	BISQUE <i>Lobster broth, white wine, brandy, tomato confit, cream</i>	MEET IN PARIS <i>Crab, shallot, saffron, tomato confit, celery, bacon, Chablis</i>
PROVENCALE <i>Shallots, garlic, tomato, thyme, fennel, pastis, fresh tarragon, Chablis</i>	ROQUEFORT <i>Garlic, shallots, Chablis, roquefort, chives, cream</i>	THAI <i>Indian curry, garlic, lemongrass, coconut milk, cream</i>	ITALIANO <i>Prosciutto, caramelized onion, goat cheese, white wine, crushed walnuts, garlic and pesto</i>

## SPECIALS DU JOUR

NOT VALID DURING HOLIDAYS.  
DINNER ONLY.

### MONDAY

30% OFF MUSSELS  
ALL DRAFT BEERS \$6

### TUESDAY & WEDNESDAY

ALL YOU CAN EAT MUSSELS  
LAST SEATING 8:45 PM / LAST CALL 9:00 PM  
15 SAUCES only \$29.95/person

### THURSDAY

NO CORKAGE FEE  
2 bottles of 750 ml per table -  
Minimum of 1 entrée per person

### FRIDAYS AND SATURDAYS

FORMULE PRIX FIXE \$43  
ALL NIGHT

### SATURDAY & SUNDAY

BRUNCH: (last call 2:30pm)  
BOTTOMLESS CHAMPAGNE,  
BELLINI, MIMOSA OR KIR ROYAL \$16

### SUNDAY

DINNER: 50% off WINE BOTTLES\*  
(\*A few bottles don't apply, inquire with your server)

## LE STEAK FRITES

8OZ. PRIME FLAT IRON STEAK  
SERVED WITH POMMES FRITES

CLASSIQUE	maitre d'hotel butter	33
AU POIVRE	peppercorn sauce	35

## Plats Principaux

CROQUE MONSIEUR	17
<i>Grilled black forest ham and melted gruyere cheese sandwich Add an egg sunny side up for Croque Madame \$1</i>	
SHORT RIBS	29
<i>Slowly Braised beef, creamy potato puree, glazed carrots, bordelaise</i>	
LE HAMBURGER	18
<i>Certified angus house ground, caramelized onion, gruyere, arugula, tomato confit, garlic aioli, pommes frites Add mushrooms, bacon or avocado \$2</i>	
SCALLOPS & RISOTTO	32
<i>Pan seared jumbo scallops, saffron risotto and lobster sauce</i>	
ORGANIC TRUITE MEUNIÈRE	29
<i>Grilled organic rainbow trout, tomato confit, fingerling potatoes, roasted almonds, green beans, lemon and caper sauce</i>	
SEAFOOD LINGUINI	30
<i>Atlantic salmon and shrimps, mussels, clams, lobster bisque sauce</i>	
SAUMON & RATATOUILLE	31
<i>Atlantic salmon, farmer's market ratatouille, lemon and caper sauce</i>	

## Les Garnitures

RATATOUILLE DE PROVENCE	10
<i>Seasonal vegetables, garlic, olive oil and basil</i>	
CHOUX DE BRUXELLES	11
<i>Caramelized brussels sprouts, cooked with herbs and garlic</i>	
PETITE SALADE VINAIGRETTE	7
<i>Mixed greens, shallots, chives, dijon dressing</i>	
POMMES FRITES	7
<i>Garlic aioli maison</i>	
HARICOT VERT A L'AIL	10
<i>Garlic green beans</i>	
ASPERGES GRILLEES	11
<i>Grilled asparagus</i>	

# MEET IN PARIS

MOULES FRITES · FRENCH BISTRO



## COCKTAILS

MOULIN ROUGE (SANGRIA)  
Red Wine, triple sec, sweet and sour,  
seasonal fruits

12

CANNEBERGE COSMO  
Petrov Vodka, cranberry  
juice, triple sec

11

PARISIAN SUNSET  
Petrov Vodka, Triple  
Sec, Orange Juice

11

MEET MARGARITA  
Agave, triple sec, sweet n sour, salt

12

BLOODY BONJOUR  
Petrov Vodka, bloody mary mix

13

## Les Desserts

A la mode with vanilla ice cream add \$2

CREME BRULEE 12  
Vanilla bean, turbinado sugar

CRUMBLE AUX FRUITS ROUGES 12  
Homemade berry cobbler

CREPE AU NUTELLA 12  
Nutella, banana, chocolate sauce, whipped cream

CREPE & PECHEs 12  
Crepe filled with sweet cream and caramelized peaches

FONDANT AU CHOCOLAT 12  
Warm melting dark chocolate fondant

MÉNAGE A TROIS 13  
Three profiteroles filled with vanilla ice cream topped  
with a dark chocolate sauce and roasted almonds



## Coffees & Teas

Illy Coffee 3

Illy Espresso 3.5

Double Illy Espresso 4

Illy Cappuccino, Latte or Macchiato 4.50

Caramel Macchiato 4

Hot Chocolate 4

Illy Mocha 4.5

Illy Iced Coffee 4.5

Art of Tea Hot tea 4.5

**ASK YOUR SERVER FOR OUR ART OF TEA SELECTION**

## Drinks

### BIERES BOUTEILLE

Anderson Valley Boont Amber, USA	9.5
Stella Artois, Belgium	9.5
Erdinger, non alcoholic	10
Bavik, Pilsner, Belgium	11
Allagash White, USA	11
Old NO. 38 Stout, California	11.5
Gavroche, France	13
Piraat, IPA, Belgium	13
Delirium Tremens, Pale Ale, Belgium	14
Chimay Red, Dubel, Belgium	14

### BIERES PRESSION (12oz.)

Unibroue, La Fin du Monde, Canada	10.50
Unibroue, Maudite, Canada	10.50
Unibroue Blanche de Chambly	10.50

### APERITIFS

Vermouth	8
Kir Chardonnay	13
Porto Ramos Pinto 10 Years	12
Porto Dow's Fine White	12
Mimosa	13
Kir Royal	14

### CHAMPAGNES

Paul Danguin & Fils Brut, France	77
Veuve Cliquot Ponsardin, yellow label	96

CORKAGE FEE \$20

\* 50% not available on Sunday night ·  
Some wines have limited availability  
Vintages available upon request and  
subject to changes without notice

## Wines

### RED WINES

5oz

17oz



House Bordeaux Superieur, France	11	33	45
Edna Valley Merlot, California	11	33	45
Beaujolais Villages, Joseph Drouhin	12	36	50
Cinque Stelle, Pinot Noir, Santa Barbara	12	36	50
Cristia Veilles Vignes, Grenache	12	36	50
Les Violettes, Cotes du Rhone	12	37	50
Lapis Luna Cabernet Sauvignon	13	39	55
Chateau Rouffiac Cahors Malbec	13	39	55
Chateau D' Eau Pinot Noir	13.5	42	57
Lapis Luna Zinfandel	14	44	60
Conciliation, Syrah	14	44	60
Château Ducasse, Bordeaux	13.5	42	61
Educated guess, Cab, Napa Valley	15	46	67
*Chorey les Beaune Cotes de Beaune	.	.	67
*Lafitte Laujac, Medoc	.	.	69
*Pinot Noir Tradition, Burgundy	16	51	70
* Moillard Crozes Hermitage, France	.	.	72
*Dry Creek Cab Sauvignon, Sonoma	.	.	77
* Kimmel Merlot Estate, California	.	.	77
*Flora Springs Cabernet Sauvignon, Napa Valley	.	.	85
*Brotte Domaine Barville Chateauneuf du Pape	.	.	87
*Chaix Family Cabernet Sauvignon, Napa Valley	.	.	91
*Chateau Grand-Puy Ducasse Dauphin, Pauillac	.	.	92
*Nuits St.Georges, Joseph Drouhin	.	.	93
*Moillard Gevery Chambertin Beau Versant	.	.	96
*Orin Swift Palermo Cabernet Sauvignon Blend	.	.	96
*Louis M. Martini Cabernet Sauvignon, Napa	.	.	94
*Chateau Paveil de Luze, Margaux	.	.	100
*Chateau Soleil, Saint-Émilion	.	.	112
*Moillard Pommard 1er Cru les Epenot	.	.	121

### SPARKLING /WHITE WINES

House Chardonnay, France	11	33	45
Montmartre Brut N.V.	12	36	50
Stocco Pinto Grigio, Italy	12	36	50
J. Lohr Riesling, California	12.5	37	51
Chateau Ducasse White Bordeaux, Graves	13	39	55
Chatelain Desjacques Sauvignon Blanc, Loire	13	39	55
Dry Creek Sauvignon Blanc, Sonoma	13.5	41	57
Moillard Burgundy Chardonnay	15	46	65
*Domaine Seguinot Bordet, Petit Chablis	14.5	45	61
*Macon Village, Domaine Fichet, Burgundy	.	.	62
*Domaine Gilles Noblet Pouilly-Fuisse	15	46	67
*Paul Doucet Sancerre, France	15.5	50	69
*Cordon Sauvignon Blanc, Santa Barbara	.	.	68
*Domaine des Brosses, Sancerre, Loire Valley	.	.	71
*Paul Danguin & Fils Brut Champagne, France	16	63	77
*Château Potelle VGS Chardonnay, Napa	.	.	81
*Puligny Montrachet, 1er cru Champ Grains	.	.	114

### ROSE WINES

*Montmartre Brut Rose N.V.	11	36	50
*Le Cengle, Cotes de Provence Rose	11.5	38	55
*Pigoudet Cotes de Provence	12.5	42	61