

MEET IN PARIS



~ MOULES FRITES

FRENCH BISTROT ~

HORS D'OEUVRES

ESCARGOTS A L'AIL 16

½ Dozen escargots in garlic and parsley butter

TRUFFLE FRITES 10

truffle oil, aged parmesan, aioli

DUCK LIVER MOUSSE 15

Served with cornichons and olives

STEAK TARTARE 19

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

ARTICHAUD GRILLE 15

Whole artichoke served grilled with spicy aioli sauce

CHARCUTERIES 21

Selection of country Pate and cured meats, pickles and olives

SALADES & SOUPES

SOUPE A L'OIGNON GRATINEE 12

French onion soup, melted gruyere, brioche crouton

ENDIVES AU ROQUEFORT 16

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

SALADE DE BETTERAVES 16

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

SALADE DE CRABE 19

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

PLATS PRINCIPAUX

COQ AU VIN 29

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

SAUMON & RATATOUILLE 31

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

LINGUINI AUX FRUITS DE MER 30

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

TRUITE MEUNIERE 29

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

VIANDES

STEAK FRITES 32

8 oz. Prime Flat Iron, Maitre d'Hotel butter, pommes frites

STEAK AU POIVRE 34

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

MOULES FRITES

"Specialité de la maison"

\$28 Add fries +\$7

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*

Menu substitutions **\$2** - Split charge **\$3**

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~ MOULES FRITES

FRENCH BISTROT ~

NEW YEAR'S EVE

\$70/person (no sharing)

Prix fixe Menu including your choice of:

Starter + main course + dessert

Add a glass of Champagne Dangin \$16

STARTERS

Foie Gras

Seared Duck Foie Gras, Fig marmalade

St Jacques Poêlées

Pan seared scallops, Tarragon hollandaise reduction

Lobster Bisque Maison

Croutons and creme fraiche

MAIN COURSES

Chateaubriand, Sauce Bordelaise

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

Loup de Mer

Grilled mediterranean seabass, creamy potato puree, sauteed broccolini, lemon and caper sauce

Lobster Bouillabaisse

Lobster tail, mussels, clams, shrimp, whitefish, Lobster broth, toasted baguette & rouille

DESSERTS

Caramelized Apple Tarte Tatin

Creme fraiche, caramel sauce

3 Fromages Affines

French farmhouse cheeses, served with mesclun salad and caramelized walnuts

Fondant au Chocolat

Warm melting chocolate fondant, a la mode with vanilla ice cream

GARNITURES

CHOUX DE BRUXELLES

Caramelized Brussels sprouts 11

PETITE SALADE VERTE

Small mixed green salad 7

HARICOT VERT A L'AIL

Garlic Green Beans 10

ASPERGES GRILLEES

Grilled Asparagus 11

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

18% Gratuity is suggested to parties
Of 6 or more

WEEKLY SPECIALS

Not valid during Holidays

TUESDAY & WEDNESDAY

ALL YOU CAN EAT MUSSELS

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

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 \$33

ROUGE

Bordeaux Superieur, France \$33

ROSE

Cotes de Provence, France \$38

CHAMPAGNE

Grand Crus

Paul Dangin, Brut Premier, France

Glass 16.00 Bottle 77.00

Veuve Cliquot Ponsardin 96.00

APERITIFS

Vermouth	8
Kir Chardonnay	13
Porto Rozes 10 Years	12
Porto Rozes White Reserve	12
Kir Royal	14
Bellini	13