

# MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

## Hors d'Œuvres

CHARCUTERIES	PETIT 19 / GRAND 25
<i>Selection of cured meats and country pate, pickles and olives, grained mustard</i>	
TOMATO TARTE TATIN	17
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	18
<i>Served with cornichons and olives</i>	
GALETTE DE CRABE	18
<i>Dungeness crab cakes, tartare sauce</i>	
ARTICHAUD GRILLE	18
<i>Grilled artichoke served with spicy aioli sauce</i>	
CALAMARS FRITS	18
<i>Aged parmesan cheese, sweet and spicy tomato coulis</i>	
ESCARGOTS A LAIL	19
<i>1/2 dozen escargots, garlic and parsley butter</i>	
STEAK TARTARE	22
<i>Hand cut all natural sirloin, capers, cornichons, aioli, Dijon, mesclun</i>	

## Salades & Soupes

SOUPE DU MARCHÉ	CUP 9 / BOWL 12
<i>Farmers market soup of the day</i>	
LA SOUPE A L'OIGNON	CUP 10 / BOWL 14
<i>French onion soup, melted gruyere, brioche crouton</i>	
ENDIVES AU ROQUEFORT	PETIT 12 / GRAND 19
<i>Candied walnuts, dried cranberries, arugula, caramelized pears, blue cheese, walnut dressing</i>	
SALADE DE CRABE	22
<i>Dungeness crab salad, frisee lettuce, red bell pepper, avocado, mango, cucumber, cilantro, with lemon ginger dressing</i>	
SALADE DE BETTERAVES	19
<i>2 color roasted beet with warm goat cheese, frisee, lettuce with roasted walnuts, dried cherries,</i>	

## Paris Classiques

QUICHE DU JOUR	21
<i>Homemade quiche of the day served with mixed greens and Dijon dressing</i>	
CONFIT DE CANARD	34
<i>Maple leaf crispy duck leg confit, brussel sprouts, cippolini onion, crispy lardons, duck jus</i>	
COQ AU VIN	34
<i>Braised Mary's chicken leg in red wine sauce, pearl onion, glazed carrots and mushrooms</i>	



**SHEEP MILK:**  
MANCHEGO, Spain

**GOAT MILK:**  
CYPRESS GROVE HUMBOLDT FOG, U.S.A

## FROMAGES

Artisan Farmhouse cheeses  
\$9/each

**COW MILK:**  
CAMEMBERT DE NORMANDIE, France  
EPOISSES AOC, France  
SAINT AGUR, France

## MOULES FRITES

HOUSE SPECIALTY MUSSELS

PETIT 25 - GRAND 33

INCLUDES FRITES OR SMALL SALAD

MARINIÈRE <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,</i>

## SPECIALS DU JOUR

NOT VALID DURING HOLIDAYS.  
DINNER ONLY.

### MONDAY

30% OFF MUSSELS  
ALL DRAFT BEERS \$7

### TUESDAY & WEDNESDAY

ALL YOU CAN EAT MUSSELS  
LAST SEATING 8:45 PM / LAST CALL 9:00 PM  
15 SAUCES only \$35/person

### THURSDAY

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

### FRIDAYS AND SATURDAYS

FORMULE PRIX FIXE \$50  
ALL NIGHT

### SATURDAY & SUNDAY

BRUNCH: (last call 2:30pm)  
BOTTOMLESS CHAMPAGNE,  
BELLINI, MIMOSA OR KIR ROYAL \$19

### SUNDAY

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

## Plats Principaux

CROQUE MONSIEUR	20
<i>Grilled black forest ham and melted gruyere cheese sandwich Add an egg sunny side up for Croque Madame \$1</i>	
SHORT RIBS	34
<i>Slowly Braised beef, creamy potato puree, glazed carrots, bordelaise</i>	
LE HAMBURGER	21
<i>Certified angus house ground, caramelized onion, gruyere, arugula, tomato confit, garlic aioli, pommes frites Add mushrooms, bacon or avocado \$2</i>	
SCALLOPS & RISOTTO	37
<i>Pan seared jumbo scallops, saffron risotto and lobster sauce</i>	
ORGANIC TRUITE MEUNIÈRE	34
<i>Grilled organic rainbow trout, tomato confit, fingerling potatoes, roasted almonds, green beans, lemon and caper sauce</i>	
SEAFOOD LINGUINI	35
<i>Atlantic salmon and shrimps, mussels, clams, lobster bisque sauce</i>	
SAUMON & RATATOUILLE	36
<i>Atlantic salmon, farmer's market ratatouille, lemon and caper sauce</i>	

## Les Garnitures

RATATOUILLE DE PROVENCE	12
<i>Seasonal vegetables, garlic, olive oil and basil</i>	
CHOUX DE BRUXELLES	13
<i>Caramelized brussels sprouts, cooked with herbs and garlic</i>	
PETITE SALADE VINAIGRETTE	9
<i>Mixed greens, shallots, chives, dijon dressing</i>	
POMMES FRITES	9
<i>Garlic aioli maison</i>	
HARICOT VERT A LAIL	12
<i>Garlic green beans</i>	
ASPERGES GRILLEES	13
<i>Grilled asparagus</i>	

## LE STEAK FRITES

8OZ. PRIME FLAT IRON STEAK  
SERVED WITH POMMES FRITES

CLASSIQUE	<i>maitre d'hotel butter</i>	38
AU POIVRE	<i>peppercorn sauce</i>	41

There is an 18% service charge added to each check. This enables us to provide equitable wages to all of our employees, front and back-of-house alike. It is not a gratuity charge. If you feel you've had exceptional service, you are welcome to leave a tip, which the team on this shift will share. MERCI BEAUCOUP!

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## COCKTAILS

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

14

### CANNEBERGE COSMO

Petrov Vodka, cranberry  
juice, triple sec

13

### PARISIAN SUNSET

Petrov Vodka, Triple  
Sec, Orange Juice

13

### MEET MARGARITA

Agave, triple sec, sweet n sour, salt

14

### BLOODY BONJOUR

Petrov Vodka, bloody mary mix

13

## Les Desserts

A la mode with vanilla ice cream add \$2

CREME BRULEE 14  
Vanilla bean, turbinado sugar

CRUMBLE AUX FRUITS ROUGES 14  
Homemade berry cobbler

CREPE AU NUTELLA 14  
Nutella, banana, chocolate sauce, whipped cream

CREPE & PECHEs 14  
Crepe filled with sweet cream and caramelized peaches

CHOCOLATE MOUSSE CAKE 14  
Chocolate sponge cake with chocolate  
mousse filling and fresh strawberries

MÉNAGE A TROIS 15  
Three profiteroles filled with vanilla ice cream topped  
with a dark chocolate sauce and roasted almonds

## Coffees & Teas

Illy Coffee 4

Illy Espresso 5

Double Illy Espresso 5

Illy Cappuccino, Latte or Macchiato 6

Caramel Macchiato 5

Hot Chocolate 5

Illy Mocha 6

Illy Iced Coffee 6

Art of Tea Hot tea 6

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

## Drinks

### BIERES BOUTEILLE

Anderson Valley Boont Amber, USA 11

Stella Artois, Belgium 11

Erdinger, non alcoholic 12

Bavik, Pilsner, Belgium 13

Allagash White, USA 13

Old NO. 38 Stout, California 14

Gavroche, France 15

Piraat, IPA, Belgium 15

Delirium Tremens, Pale Ale, Belgium 17

Chimay Red, Dubel, Belgium 17

### BIERES PRESSION (12oz.)

Unibroue, La Fin du Monde, Canada 13

Unibroue, Maudite, Canada 13

Unibroue Blanche de Chambly 13

### APERITIFS

Vermouth 10

Kir Chardonnay 15

Porto Ramos Pinto 10 Years 14

Porto Dow's Fine White 14

Mimosa 15

Kir Royal 17

### CHAMPAGNES

Bernard Gaucher Brut, France 89

Veuve Cliquot Ponsardin, yellow label 111

CORKAGE FEE \$23

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

## Wines

### RED WINES

House Bordeaux Superieur, France 13 38 52

Anne de Joyeuse Merlot, France 13 38 52

Beaujolais Cru, Patrick Tranchand 14 42 58

Secret Cellars Pinot Noir, Central Coast 14 42 58

Cicada Grenache, France 14 42 58

Les Violettes, Cotes du Rhone 14 43 58

Lapis Luna Cabernet Sauvignon 15 45 64

Chateau Rouffiac Cahors Malbec 15 45 64

Chateau D' Eau Pinot Noir 16 49 66

Lapis Luna Zinfandel 17 51 69

La Re Nommee Sryah, France 17 51 69

Chateau Buisson Redon, Bordeaux 16 49 71

Educated guess, Cab, Napa Valley 18 53 78

\*Chorey les Beaune Cotes de Beaune . . 78

\*Chateau Lacombe Noaillac, Medoc . . 80

\*Pinot Noir Tradition, Burgundy 19 59 81

\* Moillard Crozes Hermitage, France . . 83

\*Dry Creek Cab Sauvignon, Sonoma . . 89

\* Kimmel Merlot Estate, California . . 89

\*Flora Springs Cabernet Sauvignon, Napa Valley . . 98

\*Brotte Domaine Barville Chateauneuf du Pape . . 101

\*Chaix Family Cabernet Sauvignon, Napa Valley . . 105

\*Chateau Grand-Puy Ducasse Dauphin, Pauillac . . 106

\*Nuits St.Georges, Joseph Drouhin . . 107

\*Moillard Gevery Chambertin Beau Versant . . 111

\*Orin Swift Palermo Cabernet Sauvignon Blend . . 111

\*Louis M. Martini Cabernet Sauvignon, Napa . . 109

\*Chateau Paveil de Luze, Margaux . . 115

\*Pavillon de Leoville Poyferrè, St Julien . . 120

\*Chateau Soleil, Saint-Émilion . . 129

\*Moillard Pommard 1er Cru les Epenot . . 140

### SPARKLING /WHITE WINES

House Chardonnay, France 13 38 52

Montmartre Brut N.V. 14 42 58

Stocco Pinto Grigio, Italy 14 42 58

Cave de Ribeauvillé Riesling, Alsace 15 43 59

Chateau de Brague, White Bordeaux 15 45 64

Touraine Vignoble Gibault Sauvignon Blanc 15 45 64

Phelps Creek Sauvignon Blanc, Oregon 16 48 66

Moillard Burgundy Chardonnay 18 53 75

\*Domaine Gueguen Chablis, France 17 52 71

\*Macon Village, Domaine Fichet, Burgundy . . 72

\*Joseph Drouhin Pouilly Fuisse, France 18 53 78

\*Earl Doucet Sancerre, France 18 58 80

\*Cordon Sauvignon Blanc, Santa Barbara . . 79

\*Bernard Gaucher Brut Champagne, France 19 73 89

\*Château Potelle VGS Chardonnay, Napa . . 94

\*Puligny Montrachet, Grands Vin De Bourgogne . . 132

### ROSE WINES

\*Montmartre Brut Rose N.V. 13 42 58

\*Le Cengle, Cotes de Provence Rose 14 44 64

\*Pigoudet Cotes de Provence 15 49 71