

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

Hors d'Œuvres

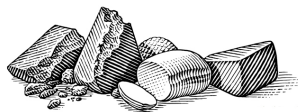
CHARCUTERIES	PETIT 19 / GRAND 25
<i>Selection of cured meats and country pate, pickles and olives, grained mustard</i>	
TOMATO TARTE TATIN	17
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	18
<i>Served with cornichons and olives</i>	
GALETTE DE CRABE	18
<i>Dungeness crab 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	32
<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
\$7/each

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

MOULES FRITES

HOUSE SPECIALTY MUSSELS

27

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 \$34/person

THURSDAY

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

FRIDAYS AND SATURDAYS

FORMULE PRIX FIXE \$49
ALL NIGHT

SATURDAY & SUNDAY

BRUNCH: (last call 2:30pm)
BOTTOMLESS CHAMPAGNE,
BELLINI, MIMOSA OR KIR ROYAL \$18

SUNDAY

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

Plats Principaux

CROQUE MONSIEUR	18
<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	19
<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	32
<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	34
<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	8
<i>Garlic aioli maison</i>	
HARICOT VERT A LAIL	11
<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>	36
AU POIVRE	<i>peppercorn sauce</i>	39

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

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

	5oz	17oz	
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