

BISTRO ROUX

- PACIFIC GROVE -

LUNCH

PETITES ASSIETTES

oven roasted peach

speck / blue cheese

8

hand cut steak tartare

chervil-parsley / dijon mustard / capers
free range farm egg / house made chips

17

pan sautéed U8 day boat scallops

yukon gold puree / puff quinoa
petite herbs salad / warmed bacon vinaigrette

19

french fries

truffle garlic aioli

6

veal sweet bread ragout

mushroom cream sauce / fresh tarragon

16.5

truffled deviled eggs

smoked salmon /crème fraîche / chive

11

seared braised leek

dijon gribiche vinaigrette

9

sautéed brussel sprouts

bacon / lemon zest

9

steam watsonville artichoke

shallot-tarragon aioli

12

foie gras au torchon

infused brown sugar-gold rum

23

Chef's mixed mushroom red wine ragout

crispy breaded soft boiled eggs

12

escargots de bourgogne

pernod-parsley-garlic-butter

12.5

mediterranean mussel & frites

dijon mustard fennel cream sauce

half 13/ full 25

SOUPS + SALADS

chef's market soup

what's fresh at the market today

8

onion soup gratinée

7 cup / bowl 13

organic farm mixed green salad

shaved fennel / red onion
roasted shallot dijon vinaigrette

9.5

swank farm heirloom tomato / buratta

basil oil-stars 25 balsamic vinegar

14.50

"niçoise" summer mixed salad

preserved spanish tuna / green beans / potato
hard boiled eggs/ niçoise olive / confit tomato

17

LARGES ASSIETTES

croque monsieur & mixed green salad

ham /gruyere cheese

15.95 add 1 egg for \$2

baguette steak sandwich

brie / mixed green / caramelized onion
french fries

17

marinated dijon mustard mary's chicken sandwich

gruyère cheese / tomato confit / bacon

french fries

13.5

prime 8oz flat iron-steak & frites

tarragon-shallot butter

26

thyme marinated mary's roasted chicken breast

potato gratin / sautéed fresh seasonal vegetables

19

sautéed skuna bay salmon

green beans toasted almonds / roasted yukon gold potato
lemon-caper beurre blanc

26

CHEF'S CHEESE PLATE

1 cheese..... 9

2 cheeses..... 17

3 cheeses..... 23

A FOOD QUOTE

"I cook with wine,
sometimes I even add it to the food."

W.C. Fields