

# BISTRO ROUX

PACIFIC GROVE

## DINNER

### 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 taragon

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 14/ 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 / radish  
roasted shallot dijon vinaigrette

9.5

**swank farm heirloom tomato / buratta**

basil oil-stars 25 balsamic vinegar

14.50

### LARGES ASSIETTES

**oven roasted parsley-garlic marinated pork tenderloin**

sautéed yellow peach / potato mousseline

18.5

**roasted fresh water 6 oz lobster tail fettuccini**

preserved lemon-fennel cream sauce

29

**braised leg lamb navarin**

carrot / cipollini onion / english peas / potato

28

**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 potatoes

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