

BRIDGE STREET BISTROT MENU

JUNE 24TH AND 25TH

STARTERS AND SMALL PLATES

Field Green Salad

With goat cheese, cherry tomatoes and an herb de Provence vinaigrette dressing \$8

Asparagus, Lemon Parmesan Soup

Vegetarian, cream base 8 oz \$12

Baked Brie

With walnuts and fresh thyme baked in puff pastry. Served with fresh fruit \$12

Coquille St Jacques

Medium sized gulf shrimp and sea scallops in a champagne shallot cream sauce baked with herbed bread crumbs \$15

Wild Mushroom Crepe

Blend of mushrooms, fresh herbs, garlic, white wine, veal stock and cream folded in a French crepe \$13

Portobello Mushroom with Lobster and Crabmeat Stuffing

With a creamy saffron beurre blanc \$15

Shrimp Wrapped in Bacon

6 medium sized gulf shrimp wrapped in bacon and sauteed in an egg, garlic, olive oil marinade with a roasted red pepper coulis \$15

ENTRÉES

Swordfish and Salmon Provençal

Roasted with asparagus, capers, roasted tomatoes, garlic, white wine, lemon and finished with olive oil \$26

Coq au Vin

Bone-in quartered chicken with diced carrots, celery, mushroom and pearl onions in a red wine stew \$22

Pork Calvados

Pork tenderloin roasted with crushed hazelnuts and diced apples in a Calvados brandy and stock reduction \$23

Beef Confit Bundle

Shredded house salt cured beef confit with sundried tomatoes and boursin cheese baked in phyllo with a red wine sauce \$22

Turkey Cordon Bleu

Baked turkey breast layered with gruyere cheese and prosciutto ham with a fresh herb white wine cream sauce \$22

Duck Duo

Roasted magret of duck breast and house salt cured duck leg confit with portobello mushrooms in a balsamic vinegar demi glace \$30

Seafood Stew

Shrimp, scallops, salmon and white fish in a slightly spicy lobster tomato saffron bouillon finished with a touch of Pernod \$25

Filet au Poivre

Beef tenderloin filet pressed in crushed peppercorns and roasted medium rare with a cognac flambe veal stock and cream reduction \$33

Vegetarian Mushroom and Vegetable Medley

Blend of mushrooms and fresh vegetables sauteed in white wine, lemon, garlic, fresh herbs and butter. Served grilled vegetables on a rosemary skewer \$22

DESSERTS (\$8 Each)

Profiterole Vanilla ice cream in choux pastry topped with a Grand Marnier Chocolate sauce

Apple Clafoutis Warm apple custard cake with crème anglaise

Crème Brulee Cointreau and fresh vanilla bean flavored

Flourless Bittersweet Chocolate Cake With an orange rum sauce

Mixed Berry and Cherry Sorbet With an almond gaufrette cookie