

BRIDGE STREET BISTROT DINNER MENU

WEDNESDAY JAN 26TH AND THURSDAY JAN 27TH

STARTERS AND SMALL PLATES

Field Green Salad

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

Baked Brie

Brie with walnuts and fresh thyme baked in puff pastry and 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

Escargot St Pierre

Escargot sauteed with asparagus, sundried tomatoes, garlic, lemon, white wine and cream \$14

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

Salmon Provençal

Roasted with asparagus, capers, roasted tomatoes, garlic, white wine, lemon and finished with olive oil \$24

Coq au Vin

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

Filet au Poivre

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

Pork Calvados

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

Cassoulet

Tomato and garlic based stew with diced pork loin, lamb sausage and duck confit baked with garlic herb bread crumbs \$24

Turkey Cordon Bleu

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

Beef Confit Bundle

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

Seafood Stew

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

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

ORDERING "TO GO" FOR WED JAN 26TH & THURS JAN 27TH

WE WILL BE ACCEPTING "TO GO" ORDERS UNTIL **4:00 PM FOR SAME DAY DINNER ORDERS (HOT)**

FOR **PRESCHEDULED CURBSIDE PICK UP "TO GO"** FOR WEDNESDAY AND THURSDAY THIS WEEK.

PICK UP TIMES WILL BE AVAILABLE UNTIL **6:30 PM EACH DAY**. ALL ORDERS SHOULD BE PLACED BY EMAIL AT

BRIDGESTREETBISTROT@COMCAST.NET. IN ADDITION TO YOUR ORDER, PLEASE INCLUDE A **RETURN CALL PHONE NUMBER** SO WE CAN CONFIRM YOUR ORDER, SET A PICK UP TIME AND PROCESS CREDIT CARD OR VENMO PAYMENT.