

BRIDGE STREET BISTROT DINNER

WEDNESDAY SEPTEMBER 21 - SATURDAY SEPTEMBER 24

STARTERS AND SMALL PLATES

Field Green Salad

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

Escargot St Pierre

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

Baked Brie

Brie with walnuts and fresh thyme baked in puff pastry with fresh fruit \$13

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

Salmon Provençal

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

Chicken Français

Roasted boneless breast of chicken with shiitake mushrooms and capers in a white wine lemon butter cream sauce \$23

Filet au Poivre

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

Duo of Duck

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

Pork Boursin

Pork tenderloin roasted with sundried tomatoes and spinach in a Madeira wine boursin cheese stock reduction \$23

Turkey Cordon Bleu

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

Grilled Meat Trio

Lamb chop and medallions of pork and beef tenderloins grilled and topped with a maître 'd compound butter medallion \$30

Seafood Stew

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

Vegetarian Medley of Mushrooms and Vegetables

Sauteed with lemon, white wine, garlic, fresh herbs and butter and served with a rosemary vegetable skewer \$22

Beef Confit Bundle

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

DESSERTS (\$8 Each)

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

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