

BRIDGE STREET BISTROT - MENU

WEDNESDAY JULY 21 - SATURDAY JULY 24

STARTERS AND SMALL PLATES

Field Green Salad

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

Asparagus, Lemon and Parmesan Soup

Vegetarian - 8 oz \$8

Escargot St Pierre

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

Baked Brie

Wrapped in puff pastry with walnuts and fresh rosemary and served with fresh fruit \$12

Coquille St Jacques

Medium size 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

Charcuterie and Cheese

Marinated sheep and goat cheese, country pork pate and chicken liver mousse pate with onion confit, Pommeray mustard, cornichons, fresh fruit and crackers \$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

Roasted Pork Tenderloin

Rosemary and garlic infused and wrapped in bacon with a fresh herb jus \$23

Salmon Provençal

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

Grilled Meat Trio

New Zealand lamb chop with beef tenderloin and pork tenderloin tips; grilled with a pesto olive oil and served with a red wine goat cheese compound butter medallion \$30

Turkey Cordon Bleu

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

Duo of Duck

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 \$24

Filet au Poivre

Beef tenderloin filet pressed in crushed peppercorns and roasted medium rare with a cognac flambe veal stock and cream reduction \$30

Vegetarian Crepe

French crepe baked with asparagus, roasted tomato, avocado, artichoke heart and boursin cheese \$21

Beef Confit Bundle

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

Coq au Vin

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

DESSERTS (\$8 Each)

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

Apple Clafoutis With crème anglaise

Crème Brulee Cointreau and fresh vanilla bean flavored

Flourless Bittersweet Chocolate Cake With an orange rum sauce