

BRIDGE STREET BISTROT DINNER

MENU

STARTERS

Field Green Salad

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

Potage St Germaine

(French green pea soup - Vegetarian 8 oz \$8

Baked Brie

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

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

Wild Mushroom Crepe

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

Shrimp Wrapped in Bacon

6 medium size gulf shrimp in bacon, 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

Duo of Duck

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

Coq au Vin

Bone-in quartered chicken in a red wine stew with diced carrots, mushrooms, celery 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

Bacon Roasted Pork Tenderloin

Pork tenderloin infused with garlic and fresh rosemary and wrapped in bacon with a fresh herb jus \$23

Beef Confit Bundle

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

Seafood Stew

Shrimp, scallops, white fish and salmon in a slightly zesty lobster tomato saffron bouillon finished with a touch of Pernod \$26

Turkey Cordon Bleu

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

Grilled Meat Trio

Medallions of beef and pork tenderloin and a New Zealand lamb chop topped with a maître d' butter medallion \$30

DESSERTS \$8 Each

Crème Brulee Flavored with Cointreau and fresh vanilla bean

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

Apple Clafoutis Warm apple custard cake with crème anglaise

Flourless Bittersweet Chocolate Cake With an orange rum sauce

WEDNESDAY - SATURDAY "TO GO" ORDERS

We will be accepting "To Go" Orders for this Menu until **3:00 PM** on day of pick up for **Prescheduled Curbside Pick Up "To Go" Wednesday May 25th - Saturday May 28th.**

All "To Go" orders must be placed by **Email Only** 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 Payment information.