

# BRIDGE STREET BISTROT - MENU

FRIDAY SEPT 17 AND SATURDAY SEPT 18

## STARTERS AND SMALL PLATES

### Field Green Salad

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

### Carrot Ginger 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

### Pate Duo

House-made Chicken Liver Mousse and Country Pork Pate with Pommeray mustard, cornichons, onion confit and assorted crackers \$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 with diced carrots, celery, mushroom and pearl onions in a red wine stew \$22

### Pork Boursin

Pork tenderloin roasted with sundried tomatoes and spinach in a Madeira wine boursin cheese 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