



Rosemary Bistro Cafe Dinner



Soups

- Soup of the Day\$12
- French Onion Soup\$14

Starters

- Belgian Endive Salad.....\$16
Arugula, pears, candied pecans, blue cheese, rosemary mustard dressing in a spring roll cone
- Classic Caesar Salad\$15
Anchovy, garlic croutons, parmesan cheese
- Warm Onion Tart\$16
Baby tomatoes, caramelized onions, brie cheese, red pepper coulis, upland cress salad, and sweet chili sauce
- Local Farmers Beet Tartare.....\$16
Bucheron goat cheese flan brûlée, candied orange zest, pistachios, and local herbs from the garden
- Sautéed Calamari..... \$18
garlic, tomatoes, fresh basil, spring roll cone
- Pan Seared Dumplings.....\$14
Choice of pork or vegetables

Small Bites

- Pan Seared Exotic Wild Mushrooms (GF).....\$18
Poached runny egg, garlic, parsley gremolata
- Escargots Gratine Casserole..... \$16
Classic garlic butter, bread crumbs, and cheese
- Frissse Aux Lardons\$24
Shredded Duck Leg Confit, crispy potato, soft poached egg, frisée salad, bacon, balsamic vinaigrette
- Petit Filet Mignon.....\$24
With a Mixed green salad and cognac pepper sauce
- Fresh Veal Sweetbread..... \$24
Caramelized Endive, celery root puree, and mushroom madeira sauce
- Pan Seared Trio of Seafood.....\$24/\$38 (main)
(Monkfish, shrimp, hamachi) with spinach Israeli couscous, and ginger orange turmeric sauce

Main Course

- Butter Poached Monkfish (GF).....\$30
Cauliflower puree, with onions, apple, pine nuts, zucchini and yellow squash spaghetti, and champagne sauce
- Pan Seared Filet of Bronzino (GF) \$32
Quinoa, brunoise vegetables, tahini spiced parsnip puree, capers meunière sauce
- Mussels and Fries (GF)..... \$18/\$28 (Main)
-Classic Mariniere (white wine, shallots, herbs)
-Provencal (tomato, onions, herbs)
-Diablos (chorizo, onion, cilantro, jalapeno, tomato lobster broth)
- Chicken Breast Ballotine (GF)\$29
Stuffed with caramelized onions, goat cheese potato ecrase, pickled red cabbage, truffle sauce
- Duck Moulard Breast (GF)\$38
Celery root puree, roasted glazed baby carrots toasted nuts, caramelized endives, cherry lavender duck sauce
- Short Ribs Bourguignon Style\$36
Braised in red wine reduction, with creamy polenta, snow peas julienned, and portobello mushrooms
- Rosemary Burger..... \$24
Filet mignon medallion, caramelized onions, tomato, aged cheddar cheese, white truffle oil, chipotle cream with French fries
- Steak au Poivre.....\$38
D'Artagnan Aged Prime Hanger Steak, french fries, salad and cognac pepper sauce
- Vegetarian Cauliflower Steaks (GF)\$26
pickles okra, fresh herbs, tahini spiced parsnip puree, rice seasoned, turmeric oil
- Homemade Pappardelle Pasta\$28
Spinach, caramelized onions, confit garlic butter, parmesan cheese,



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Sides\$12

- Fries with truffle oil and parmesan,
- Brussel Sprouts
- Vegetable of the Day,
- Sautéed Spinach

*When placing orders, please inform your server of ANY food allergies or dietary restrictions**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness