

*Le*  
**BISTRO**

**PÂTISSERIE—DESSERTS**

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**VANILLA CRÈME BRULÉE**

Berry Basket, Sablè Cookie

**CHOCOLATE NAPOLÉON**

Flourless Chocolate Cake, Hazelnut Crunch, Gianduja Cream

**CLASSIC WARM APPLE TATIN**

Caramelized Walnut Cream

**CARAMEL, VANILLA AND LEMON PROFITEROLES**

**CHOCOLATE FONDUE FOR TWO**

Golden Pineapple, Bananas, Strawberries

**ICE CREAM ASSORTED FLAVORS**

**A SAMPLING OF CAMEMBERT, GOAT CHEESE,  
ROQUEFORT AND MUNSTER CHEESE**

**DIGESTIF—AFTER DINNER DRINKS**

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Available by the glass. Please consult your Server for other premium brands.

**PORT WINES**

\$6.75

**SANDEMANS  
FOUNDERS RESERVE**

**COGNACS**

**COURVOISIER, V.S.**

\$6.25

**COURVOISIER, V.S.O.P.**

\$6.75

**RÉMY MARTIN, V.S.O.P.**

\$7.75

**RÉMY MARTIN, X.O.**

\$15.00

**LIQUEURS**

\$6.25

**AMARETTO DI SARONNO**

**B & B**

**BAILEY'S IRISH CREAM**

**CHAMBORD**

**COINTREAU**

**DRAMBUIE**

**GRAND MARNIER**

**KAHLÚA**

**YOUR CHECK MAY REFLECT APPLICABLE VAT FOR CERTAIN PORTS OR ITINERARIES.**

**IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

## SIGNATURE DRINKS

### CHAMPAGNE COCKTAILS

#### FRENCH 75

Bombay Sapphire, Lemon Juice, Sugar Syrup, Sparkling Wine \$ 8.75

#### KIR ROYALE

Crème de Cassis, Sparkling Wine \$ 8.25

### POPULAR COCKTAILS

#### FRENCH KISS

SVEDKA® Vodka, Chambord, Grand Marnier, Pineapple Juice \$ 9.75

#### CLASSIC SIDE CAR

Courvoisier V.S., Cointreau, Sugar Syrup, Lemon Juice, Sugar Rim \$ 8.75

## ENTRÉE, SOUPE ET SALADE—APPETIZERS, SOUPS AND SALADS

#### LES QUATRE CORNETS

Four Savory Filled Cones—Salad Provençal; Duck Confit; Pear, Blue Cheese and Walnut Medley; Smoked Chicken Salad

#### ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms, Orange Hollandaise

#### GRATINÉ A L'OIGNON

Onion Soup Gratin, Gruyere Cheese, Brandy

#### ESCARGOT BOURGUIGNONNE

Escargots, Garlic Herb Butter

#### SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts, Champagne Vinaigrette

#### SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

#### MOULES POULETTE AU PERNOD

Steamed Mussels, Pernod, Parsley, Cream

#### COQUILLES ST. JACQUES PROVENÇAL

Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil

## LES VIANDES, POISSONS ET VOLAILLES—MEATS, SEAFOOD AND POULTRY

#### FILET D'ESPADON

Grilled Swordfish Loin, Braised Lentils, Ginger Garlic Butter

#### FILET DE SAUMON D'ATLANTIC

Fillet of Atlantic Salmon, Swiss Chard, Morel Mushroom, Cream Sauce

#### BOUILLABAISSÉ, SOUPE DE POISSONS MEDITERRANÉE

Mediterranean Fish Soup "Bouillabaisse Style" Scallops, Snapper, Shrimp, Tomato, Saffron and Pernod Broth, Rouille Dip

#### FILET DE BOEUF GRILLÉ

Grilled Beef Tenderloin, Portobello Mushrooms, Roquefort Cheese Potato Gratin, Green Peppercorn Sauce

#### FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples, Calvados Cream

#### CARRE D'AGNEAU ROTIS

Roast Rack of Lamb, Artichokes, Blistered Tomatoes, Zucchini, Green Olive Sauce

#### COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

#### DUO DE CANARD

Breast of Duck and Duck Confit, Parisienne Potatoes, French Beans, Madeira Sauce

#### NAPOLEON DE LEGUMES

Napoleon of Vegetables and Portobello Mushrooms in Puff Pastry, Goat Cheese, Red Pepper, Sweet Potato Butter Sauce

## BISTRO SPECIAUX—BISTRO SPECIALS

#### FRUITS DE MER

Lobster, Shrimp, Scallops and Fennel in Puff Pastry, Vermouth and Chive Cream

#### HOMARD ROTIS AUX BEURRE

Butter Roasted Lobster Tail, Artichokes, Chateau Potatoes

#### COTE DE BOEUF POUR DEUX

32 oz Premium Golden Angus Rib Eye Steak for Two, Sautéed Wild Mushrooms, Fresh Seasonal Vegetable, Bordelaise Sauce, Béarnaise Sauce, Carved Tableside

**\$10 PER PERSON SUPPLEMENT FOR THE BISTRO SPECIALS**

## SUGGESTED WINE PAIRINGS

### VIN BLANC—WHITE WINE

	GLASS	BOTTLE
Pouilly Fuisse, Louis Jadot, Burgundy	\$ 11.25	\$ 46.00
Pascal Jolivet Pouilly - Fumé, Loire	\$ 12.00	\$ 49.00
Domaine Menard Gaborit		
Muscadet de Sèvre et Maine "Cuvee Prestige"	\$ 7.75	\$ 32.00

### CHAMPAGNE

Veuve Clicquot Brut "Yellow Label"	\$ 16.50	\$ 82.00
Moët & Chandon "Impérial"	\$ 14.00	\$ 69.00

### VIN ROUGE—RED WINE

	GLASS	BOTTLE
Barons De Rothschild, Médoc Reserve, Bordeaux	\$ 12.00	\$ 49.00
M. Chapoutier Côtes du Rhône "Belleruche", Rhône	\$ 8.75	\$ 36.00

### CHEF'S SPECIALTIES

**\$20 COVER CHARGE APPLIES  
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