



BISTRO & BAR

SATURDAY, MAY 5, 2012

CHEF: Erik Niel SOUS CHEFS: Cliff Ward, Ryan Randolph

Starters

House-Made Bread Assortment <i>with Nicoise Olive Tapenade & Dijon Sourdough, Focaccia, Vanilla Challah, Honey Wheat, Niedlov's Baguette</i>	\$8
Pink Blush Asparagus <i>Local Beet Greens, Grapefruit, Marcona Almonds,</i>	\$12
Crispy Soft-Shell Crab <i>Watermelon Radish Salpicón, Avocado</i>	\$12
Hackleback Caviar Blini <i>Buckwheat Blini, Creme Fraiche, Chives</i>	\$16
Grilled Split Canadian Lobster <i>with Drawn Butter</i>	\$11
Steak Tartare <i>Farm Egg Yolk, Crostini, Micro Carrot Tops</i>	\$14
Sautéed P.E.I. Mussels <i>with Grilled Crostini</i>	\$13
Chilled & Cracked Dungeness Crab <i>with Drawn Butter</i>	\$11
Shrimp Cocktail (1/4 Pound)	\$11
House-Marinated Olives <i>Toasted Sourdough</i>	\$9
Crawfish & Artichoke Dip <i>with Toasted Flatbread</i>	\$14
Fried North Atlantic Calamari <i>with Preserved Lemon, Aioli</i>	\$12

MEATS & CHEESES

Cheese Plate <i>4-Seed Loaf, Quince Paste</i>	\$18	Meats Plate <i>Sourdough, Cornichon, Dijon</i>	\$16
Tradicion Jacquin <i>(France)</i>	\$6	Lomo Ibérico <i>(Spain)</i>	\$5
Harmony Encore <i>(Georgia)</i>	\$6	Fra' Mani Soppressata <i>(Berkley)</i>	\$5
Asher Blue <i>(Georgia)</i>	\$6	Serrano Ham <i>(Spain)</i>	\$5

SOUPS & SALADS

Local Fennel Soup <i>Basil-Scallion Purée</i>	cup \$7/ bowl \$10
Onion Soup Gratinée <i>House-Made Croutons & Gruyere</i>	\$10
Spring Salad <i>Local Strawberries, Endive, Candied Pecans, Gorgonzola</i>	\$10
Chilled Baby Beet Salad <i>Alabama Goats Cheese, Red Onion, Sherry Vinegar</i>	\$9
Easy Salad <i>Bibb Lettuce, Asparagus, Fines Herbs, Champagne-Citrus Vinaigrette</i>	\$9
Caesar Salad <i>Romaine, Grana Parmesan (add Grilled Chicken \$6)</i>	\$8

RAW BAR

OYSTERS

Chef's Choice	\$10/ half dozen	\$20/ dozen
Gulf <i>(Louisiana)</i>	\$7.5/ half dozen	\$15/ dozen
Gulf <i>(Grilled)</i>	\$8.5/ half dozen	\$17/ dozen
Fanny Bay <i>(British Columbia)</i>	\$3.5/ each	\$21/ half dozen
Fire Lake <i>(Rhode Island)</i>	\$2/ each	\$12/ half dozen

THURSDAY NIGHT OYSTER SPECIAL:
Starting at 5pm Gulf oysters on the half shell are €25 each.

SHELLFISH PLATTERS

Le Grand	\$39	15 Chef's Choice Oysters, 9 PEI Mussels Dungeness Crab, 1/4 lb. Shrimp Cocktail
Le Royale	\$54	Le Grand with a Poached Canadian Lobster

SANDWICHES Served with House-Made Fries

Slow-Braised Beef Brisket Po-Boy	\$15
Fried Oyster Po-Boy	\$13
Fried Shrimp Po-Boy	\$13

MAIN COURSE

MEATS	Roast Chicken "Grand-Mère" <i>Yukon Potatoes, Crimini Mushrooms, Onions, Bacon</i>	\$19
	Slow-Braised Beef Brisket <i>Whipped Potatoes, Haricots Verts</i>	\$23
	Roasted Kobe Beef Flank Steak <i>Ice Onions, Local Watercress, Alabama Goats Cheese, Citrus</i>	\$27
	Roasted Duck Breast <i>Farro Piccolo, Local Strawberries, Mascarpone, Local Honey</i>	\$26
	Steak & Fries <i>(Steak Frites)</i> <i>Seared Beef Flat-Iron, Fries, Herb Butter</i>	\$23
	Roasted Creekstone Farms Filet Mignon <i>Whipped Potatoes, Caramelized Onions, Gorgonzola</i>	\$31
PASTA	Risotto with Fresh Petite Fava Beans <i>Mint, Grana Parmesean, Sherry</i>	\$21
	Carrot Ravioli with English Peas and Wild Ramps <i>Brown Butter, Meyer Lemon, Wild Miner's Lettuce</i>	\$22
	Orecchiette Pasta with Poached Shrimp, Scallops & Lobster <i>Oven-Dried Tomatoes, Saffron Cream</i>	\$26
SEAFOOD	Grilled Gulf Red Grouper <i>Oyster Mushrooms, Salsify, Parsley Salsa Verde</i>	\$29
	Pan-Roasted Pacific Halibut <i>Farm Asparagus, Foraged Morel Mushrooms, Preserved Lemon</i>	\$34
	Local Rainbow Trout <i>a la Grenobloise</i> <i>Pickett's Ranch Trout, Haricots Verts, Lemon, Brown Butter</i>	\$25
	P.E.I. Mussels & Fries <i>(Moules Frites)</i> <i>Lemon Aioli</i>	\$17
	Shrimp & Grits <i>Creamy Grits, Fennel, Sweet Peppers, Tasso Ham</i>	\$23
	Fried Gulf Shrimp <i>House-Made Fries, Slaw, Tartar Sauce</i>	\$23

ON THE SIDE

Sautéed Oyster Mushrooms	\$7
Roasted Asparagus	\$8
Wilted Baby Spinach <i>Bacon Lardons, Shallots</i>	\$7
House-Made Fries	\$5
Sautéed Thin Green Beans "Haricots Verts"	\$7
Mashed Potatoes	\$4
Creamy Grits	\$4
Grilled Gulf Shrimp (5)	\$9

PLEASE INQUIRE ABOUT OUR PRIVATE DINING ROOM. CUSTOM MENUS AND PARTY PACKAGES AVAILABLE.