

Bistro Les Gras

August 2 - August 22, 2010

~Entrées~

Starters

Tartare de Flet

Summer Fluke Tartare
marinated boothbycucumber,
watermelon gelee, basil oil
12.

Vichyssoise au Concombre

Cucumber Vichyssoise
avocado, salmon roe, chive
9.

Tomate Provençal

Tomato Provençal
yoghurt viniagrette, buerre noisette
9.

Filet de Canard Fumé

Smoked Duck Breast
young ginger jus, wild blueberries
10.

~Carte Les Gras~

Daily selection of cured meats,
artisan cheeses, house made
goods and accoutrements.

Fromage

one cheese 5.
three cheeses 13.⁵⁰

Cured Meats

one meat 5.
three meats 13.⁵⁰

Accoutrements

olives 5.
cornichons & piparras 4.

House Made Items

market price

~Plats Principaux~

Main Plates

~Vegetarian options available~

Steak Frites

Dry-aged NY Strip with Frites
pan-roasted cherry tomato, red wine
36.

Ihon Confit

Confit Kampachi Tuna
roasted cipollini, toasted quinoa,
creamy tarragon vinaigrette
26.

Plat du Jour

House Special
MP.

Loup de Mer Farci à la Tunis

Stuffed Whole Sea Bass
spiced zucchini and carrot stuffing, hand
rolled couscous, tomato beurre blanc
27.

Poularde au Ratatouille

Chicken with Ratatouille
shaved tropea onion, parmesan coulis
27.

Poitrine de Porc au Fenouil

Fennel Pollen Encrusted Pork Belly
tendersweet cabbage puree, marinated beans
28.

~Garnitures~

Sides

Salade des Crudités

raw vegetable salad
5.

Pommes Frites

french fried potatoes*
4.

Salade Verte

simple green salad
4.⁵⁰

Salade Crottin

chevre green salad
7.

We fry our pommes frites in peanut oil and our aioli and some desserts contain raw or undercooked eggs

20% gratuity added for parties of 5 or more

In order to provide the freshest food to you, almost everything at Bistro Les Gras is made on a daily basis.
As a result, sometimes we run out of an item or two. Thanks for understanding and enjoying.