

Bistro Les Gras

January 17, 2010—February 28, 2010

~Entrées~ Starters

Gnocchi Parisienne

French Gnocchi
house duck proscuitto, sherry cream
8.

Cigare de Duxelle

'Cigar' of Mushroom Duxelle
frisee lettuce, fried quail egg
9.

Soupe a l'Oignon Gratinee

French Onion Soup
gruyere toasts
8./15.

Foie Gras Froid

Terrine of Foie Gras
marinated raisins, port gelée
17.

Calamar Farci

Stuffed Calamari
meyer lemon confit, greenhouse watercress
9.

~Garnitures~ Sides

Légumes Glacée

lightly glazed vegetables
5.

Pommes Frites

french fried potatoes
4.

Salade Verte

simple green salad
4.50

Salade à l'Américaine

vegetable salad
7.

~Carte Les Gras~

~served with bread~
One item ~ 5.
All Items ~ 29.

Daily selection of artisan cheeses,
cured meats, and accoutrements
Ask your server for today's offerings.

This month's accoutrements:

House marinated olives

Mixed pickles

~Plats Principaux~

Main Plates

~Vegetarian options available~

Saucisse l'Oeil aux Lentils du Puy

Sausage and Lentils
house garlic sausage, carrot mousseline
21.

Pot au Feu

Beef and Vegetable Soup
beef consommé, marrow toast
23.

Thon Confit

Tuna Confit
cauliflower roulade, sautéed picholine olives
19.

Oeufs en Vin Rouge

Poached Eggs with Red Wine Sauce
shaved Jambon de Paris,
melted gruyere, house pastry
18..

Burger Les Gras

Red Wine Marinated River Rock
Farms Beef Burger
half-pound burger, house brioche bun,
gruyere, pickled onions and aioli with frites*
13.

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.