

# Bistro Les Gras

July 1 - August 1, 2010

## ~Entrées~

Starters

### *Croquettes de Crabe*

Crab Cakes  
pea purée, diced stone fruit  
12.

### *Foie Gras Chaud*

Sautéed Foie Gras  
raspberries, pistachio jam  
17.

### *Légumes Grillés*

Grilled Summer Vegetables  
chevre, baby greens  
9.

### *Soupe au Pistou*

Provençal Pistou Soup  
farm vegetables, basil pistou  
8.

## ~Carte Les Gras~

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

### Fromage

one cheese 5.  
three cheeses 13.<sup>50</sup>

### Cured Meats

one meat 5.  
three meats 13.<sup>50</sup>

### Accoutrements

olives 5.  
cornichons & piparras 4.  
crudite with tapenade and aioli 8.

### House Made Items

market price

## ~Plats Principaux~

Main Plates

~Vegetarian options available~

### *Steak Frites*

NY Strip with Pommes Frites  
parsley emulsion, aioli  
35.

### *Loup de Mer au Fenouil*

Sautéed Striped Bass with Pernod  
shell beans, shaved fennel  
26.

### *Bouillabaisse a la Marseillais*

Marseille Fish Stew  
grilled bread, rouille  
30.

### *Merguez de Maison*

Grilled Merguez Sausage  
vinegar braised greens, fresh chickpeas  
25.

### *Plat du Jour*

House Special  
MP.

### *Poulet Rôti a l'Estragon*

Roast Chicken with Tarragon Cream  
zucchini, peas, fresh pasta  
28.

## ~Garnitures~

Sides

### *Radis au Beurre*

french radishes plate  
5.

### *Pommes Frites*

french fried potatoes\*  
4.

### *Salade Verte*

simple green salad  
4.<sup>50</sup>

### *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.