

Bistro Les Gras

November 3—November 30, 2009

~Entrées~ Starters

Brochettes de Crevettes

Skewered Shrimp
rosemary branch skewers, beurre citron
12.

Pâté de Volaille

Chicken Liver Pâté
pickled red onions, brioche toast
8.

Chou Farci

Stuffed Cabbage
truffled scented broth
8.

Boudin Noir

French Blood Sausage
pommes de terre purée
10.

Oeuf Cocotte aux Epinards

Gratin of Egg and Spinach
house crème fraîche
9.

~Garnitures~ Sides

Légumes

sautéed vegetables
5.

Pommes Frites

french fried potatoes
4.

Salade Verte

simple green salad
4.50

Salade à l'Américaine

raw 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 pickled vegetables

~Plats Principaux~

Main Plates

Vegetarian Menu available upon request

Lapin aux Pruneaux

Rabbit Braised with Prunes
cauliflower puree, sweet carrots
25.

Tian de Légumes

Root Vegetable Tian
herbed breadcrumb crust
18.

Pigeonneau Sauté

Sauteed Squab Breast
creamed brussel sprouts, jus de pigeonneau
25.

Salade de Poisson Chaud

Warm Fish Salad
saffron broth, butter lettuce, tourné potato
22.

Bœuf Bourguignon

Beef Stewed in Red Wine
braised short ribs, house lardons
24.

Burger Les Gras

Red Wine Marinated River Rock
Farms Beef Burger
*half-pound burger, house brioche bun,
crispy pig's ears and grain mustard 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.