

Bistro Les Gras

August 31 – September 28, 2010

~Entrées~

Starters

Soupe de Tomate Chaud

Warm Heirloom Tomato Soup
local chevre, fall herbs, organic olive oil
9.

Salade de Langue d'Agneau

Pickled Lamb's Tongue Salad
roasted peppers, olives, fried capers,
wild arugula, soft-boiled egg
12.

Crevettes et Courgette

Zucchini Carpaccio with Gulf Shrimp
goat feta, marcona almonds, parmesan
10.

*100% of profits donated to GULF AID

Gnocchi Parisien

Parisian Style Gnocchi
mushrooms, sweet corn, house lardons
9.

~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 Menu available~

Steak Frites

Dry-aged NY Strip with Frites
roasted mushroom, fourme d'ambert, aioli
36.

Komard à la Nage

Butter Poached Lobster Tail
white bean pipérade, basil
34.

Poularde Confit

Chicken Confit
celery root puree, fresh celery salad
28.

Poitrine de Veau

Braised Veal Breast
stuffed golden beets, foraged mushrooms,
crispy picholine olives
30.

Saumon Rôti

Pan-roasted Wild Salmon
sweet corn coulis, arugula, tomato confit,
french fingerling potato
27.

Plat du Jour

Daily House Special
MP.

~Garnitures~

Sides

Pommes Frites

french fried potatoes*
4.

Salade Verte

simple green salad
4.⁵⁰

Salade Crottin

green salad with chevre disk
7.

-Split Plate Charge \$4.50-

We fry our pommes frites in peanut oil and our aioli and some desserts contain raw or undercooked eggs
Before placing your order, please inform your server if a person in your party has a food allergy

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.