
Bistro du Marché

Restaurant Week 2018

January 21 – January 28

Quenelle de Brochet, Sauce Nantua

Pike "Quenelles", Lobster Sauce

OR

Brie de Meaux aux Truffes, Salade d'Endives

Warm Brie with Périgord Black Truffles, Endive Salad

OR

Soupe a l'Oignon et Jarret de Boeuf "Chabrot"

Our Onion & Beef Shank Soup, Black Truffles

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Véritable Cassoulet de Castelnaudary

Cassoulet, Duck Leg, Pork Shoulder & Belly, Toulouse Sausage, Tarbais Beans

OR

Saint Jacques du Maine, Risotto aux Truffes du Périgord et Asperges Vertes

Maine Diver Scallops, Périgord Black Truffles, Green Asparagus Risotto

OR

Raviolis aux Champignons, Sauce au Porto, Parmesan Reggiano

Homemade Wild Mushroom Ravioli, Port Wine & White Truffle Oil Sauce

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Profiteroles, Glace Grand Marnier, Sauce Chocolat

Classic Profiteroles, Grand Marnier Ice Cream, Chocolate Sauce

OR

Tarte Tatin, Sauce Caramel Salé

Julian Apples "Tatin", Salted Caramel Sauce

OR

Nougat Glacé "Façon Sennequier"

Nougat Glacé, Saint Tropez Style

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\$50 PER PERSON

\$68 WITH WINE PAIRING

Chef Propriétaire | Jean-Michel Diot

Corkage Fee | \$30 per Bottle

Chef de Cuisine | Miguel Baez / Alain Delahaye

18% Gratuity Included for Parties of 6 or More