

BISTRO Du Marché

RESTAURANT WEEK / 23 TO 30 SEPTEMBER 2018

FALL MENU

FIGUES DE CALIFORNIE, ROTIES AU GORGONZOLA

Mission Figs Roasted, Gorgonzola Cheese, Arugula Salad, Peppery Caramel

OR

TARTE FINE A LA TOMATE

Thin Heirloom Tomato Tart, Basil, Burrata

OR

SOUPE VICHYSOISE

Chilled Vichyssoise Soup, Croutons, Chive



QUENELLE DE HOMARD, SAUCE ARMORICAINE

Maine Lobster Quenelle, Sauce Armoricaine

OR

FOIE DE VEAU, GASTRIQUE DE FRAMBOISE

Organic Calf Veal Liver, Raspberries Sweet & Sour Sauce

OR

RAVIOLI DE CHAMPIGNONS, SAUCE PORTO & TRUFFES

Our Famous Mushrooms Raviolis, reggiano Parmesan, Port Wine & truffle Sauce



ILES FLOTTANTE, CREME ANGLAISE AU VIEUX RHUM

Floating Island, Creme Anglaise With Aged Rum

OR

PROFITEROLLES GLACE VANILLE & GRAND MARNIER, CHOCOLATE SAUCE

Profiterolles, Grand Marnier ice cream, Chocolate Sauce

OR

VERITABLE GATEAU BASQUE

Traditional "Gateau Basque", Chantilly Cream



50 PER PERS / 68 WITH PAIRING WNES

CORKAGE FEES 30 PER BOTLLE

18% GRATUITIES FOR PARYIE OF 6 OR MORE

