

# Languedoc Bistro

## First Course

*Lobster Bisque* 14.00

*Rabbit Quenelles In Brodo*

Parmesan, Escarole, Egg 16

*Chilled Roasted Beet Salad*

Olives, Mache, Hard Egg 14.50

*Leeks Vinaigrette*

Lentils, Grains Mustard, Sherry Vinegar 14.00

*Cocotte of Hudson Valley Foie Gras*

Preserved Fruit, & Vegetables Grilled Bread  
*Cordial of Kracher Trockenbeerer Auslese* 22.00

*Cheese Soufflé*

Sauce Mornay (allow 20 minutes) 17.50

*Escargot*

Gnocchi, Garlic Butter, Lemon, Ramps, Peas 18.50

*Pressed Veal Sweetbreads*

Creamed Spinach & Fried Leeks 18.50

*Maryland Soft Shell Crab*

Sauce Provençale, Zucchini 17.00

## ENTREES

*Traditional Steak Frites*

Watercress, Truffle Vinaigrette, Béarnaise  
29.00

*Niman Ranch Sirloin*

Baby Bok Choy, Bone Marrow Maître d Butter  
46.00

*Onion Crusted Misty Knolls Chicken*

Tomato, Mozzarella, Pesto Stuffing  
29.00

*House Cured Duck Confit*

Black Pepper Cavatelli, Broccoli, Parmesan  
27.00

*Sautéed Chatham Cod*

Garlic Spinach, Lemon-Caper Butter  
32.00

*Pan Roasted Lobster*

Creamy White Polenta, Asparagus  
49.00

## Fromage

**Robiola**

**Caseificio**

**Dell'Alta Langa**

**Cows/Sheep**

**Milk**

Bosnia

**Oma**

**Vonn Trapp**

**Farmstead**

**Cows Milk**

Vermont

**Capritilla**

**Goats Milk**

Piedmont Italy

**Comte**

**Les Trois**

**Comtois**

**Cows Milk**

France

**Honeycomb**

**Raisins**

**&**

**Marcona**

**Almonds**

**16.75**

## Charcuterie

*Selection of  
Pates, Terrines  
Sliced Meats*

Duck Confit Rilette

Chicken Liver Mousse

Foie Gras Tourchon

Dry Cured Ham

Lardo

Spicy Coppa

32.00

## \*Oysters\*

**Retsyo**

**Nantucket**

Pink Peppercorn &  
Lemon Mignonette

3....11.50

6....19.50

## Bistro Classics

**Chopped Salad**

Blue Cheese &  
Buttermilk Dressing  
14.00

**Braised Little Necks**

**Rainwater Madeira**

Garlic & Thyme  
20.00

**Languedoc**

Cheeseburger  
Garlic Frites  
18.95

**Chicken Livers**

Applewood Bacon  
Spinach  
Pine Nuts, Raisins  
18.50

## Sides

**Roasted Asparagus**

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**Spring Peas**

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**Creamy Polenta**

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**Garlic Fries**

\*

**Creamed Spinach**

\*

**8**

## Menu Changes Weekly

20 % gratuity for parties of six or more

\* Before placing order please inform your server if a person in your party has a foodlergy

\* Consumption of raw or undercooked meat, poultry & seafood may pose health risk

**We are a cell phone free restaurant**

**Thank you**