



Languedoc Bistro

Spring 2025

SPÉCIALES DU CHEF:

Glory Baby New Zealand Salmon

Fennel Pollen, White Asparagus, Peppadew Pepper Gastrique 45

Tempura Maryland Softshell Crab

Sauce Provençal Single 24/ Double 48

STARTERS

Six Nantucket Oysters

Pink Peppercorn Mignonette 26

Lobster Bisque *with Chive Garni 22*

Chopped Salad

Blue Cheese & Buttermilk Dressing

Appetizer 18/ Entrée 24

Limestone Lettuce Salad

Champagne Vinaigrette, Fine Herbs

Appetizer 18/ Entrée 24

Chilled Roasted Beet Salad

Sorrel, Olive, Hard Egg, Toast Points 22

Traditional Cheese Soufflé

Sauce Mornay (please allow 20 minutes) 22

Selection of Artisanal Cheeses

Honey Comb, Crisps, Marcona Almonds & Dried Apricots 20

Braised Littlenecks

Rainwater Madeira, Garlic & Thyme 28

Sautéed Chicken Livers

Apple Smoked Bacon, Baby Spinach, Pine Nuts,

Golden Raisins 24

Braised Escargot Ravioli

Champagne & Mushroom Veloute, Cured Lemon,

Crispy Garlic 26

BISTRO CLASSICS

Languedoc Cheeseburger

Monterrey Jack, English Muffin 28

Steak Frites

Watercress, White Truffle Vinaigrette, Sauce Béarnaise 46

Veal Sweetbreads

“BLT” Risotto, Cured Tomatoes, Baby Arugula 38

PLATS PRINCIPAUX

Boudin Blanc En Croûte

(Free-Range Chicken & Pork Sausage), Piperade, Aged Balsamic, Basil 38

Roast Chicken Duxelles

Pea Tendrils, English Peas, Carrot Purée, Sherry Vinegar Jus 39

Sautéed Fluke

Lemon and Cracked Black Pepper Orzo, Zucchini & Ramps 45

Pan Roasted Lobster

Soft Polenta, Farm Asparagus 75

SIDE DISHES (12/EACH)

Roasted Asparagus

“BLT” Risotto

Creamy White Polenta

Sautéed Spinach & Garlic

Garlic Fries

Before placing an order, please inform the server if a person in your party has a food allergy. Consumption of raw or undercooked meat, poultry, and seafood may pose a health risk. A 20% Gratuity may be added to parties of five or more.

We are a cell phone free restaurant.

Chef de Cuisine Anthony S. Nastus, Jr.