

BISTRO BLANC

SOUPS

SOUP OF THE MOMENT
MARKET PRICE

SWEET POTATO
MAPLE FOAM * CANDY WALNUTS 8

SALADS

PETITE GREENS
LEMON BALSAMIC VINAIGRETTE * BABY GREENS * CIABATTA
CROSTINI 6

COMPOSED SALAD
HUMBOLDT FOG * BABY CARROT * HARICOT VERT * ENOKI
MUSHROOM * BEET * TRUFFLE HERB VINAIGRETTE 9

“SIGNATURE ‘CAESAR’ SALAD
BABY ROMAINE * ROASTED GARLIC ANCHOVY DRESSING *
PARMESAN CRISP 8

POACHED MAINE LOBSTER SALAD
GRILLED ENDIVE * BLACK GRAPES * CITRUS AMERICAINE AIOLI
* CHILI OIL 14

STARTERS

GRILLED BRIE
CROSTINIS * TRUFFLE HONEY * CRACKED PEPPER APPLE SALAD * MACHE 12

CHARCUTERIE
NOSTRANO & GENTILE SALAME * CHERRY TOMATO SALAD * TOASTED CIABATTA 9

“PIG & FIG”
CITRUS BRAISED PORK SHOULDER * BLACK MISSION FIG *
TOASTED BRIOCHE * VANILLA MUSCATO FROTH 11

OPEN FACE TACO
24 HOUR PORK BELLY SOUS VIDE * CRISP HOUSE MADE TORTILLA
* LOCAL TOMATO SALSA * PLUM BBQ SAUCE 11

TUNA TATAKI
SOBA NOODLE * WAKAME SALAD * EDAMAE CITRUS PUREE * PONZU * CRISP SHIITAKE * WASABI TOBIKKO 13

PAN SEARED SCALLOPS
PEAS & CARROTS * PROSCIUTTO HAM * SAFFRON WHITE WINE BUTTER SAUCE * PEA TENDRILS 13

LUMP CRAB EMPANADAS
BABY ARUGULA * CHERRY TOMATO * AVOCADO PUREE 12

“SAUTEED SHRIMP”
CHORIZO SAUSAGE * ROASTED GARLIC * WARM ORGANIC CHIC PEA VINAIGRETTE 13

FOIE GRAS OF THE MOMENT
MARKET PRICE

RUSTIC RABBIT
CRISP POTATO DUMPLING * SAGE BROWN BUTTER * PANCETTA * PARMESAN * TRUFFLE OIL 14

--- DUE TO THE AMOUNT OF INGREDIENTS WE USE TO PREPARE OUR DISHES, WE ARE UNABLE TO PRINT THEM ALL.
PLEASE INFORM OUR SERVICE STAFF OF ANY **ALLERGIES** OR **DIETARY NEEDS** YOU MAY HAVE SO WE MAY BEST SERVE YOU ---

* NOTES ITEMS ON THE MENU THAT ARE COOKED USING ‘SOUS VIDE’ (FRENCH FOR *UNDER VACUUM*).

BISTRO BLANC

5 PETITE BAGUETTES + ASSORTED DIPS + XVO 4

MUSHROOM GRILLED FLATBREAD

ROASTED PORTOBELLO + CARAMELIZED ONIONS + GRUYERE +
TRUFFLE CHIVE AIOLI 10

PROSCIUTTO GRILLED FLATBREAD

ROASTED PLUM TOMATO + BANANA PEPPERS + BABY ARUGULA
+ FONTINA + BALSAMIC REDUCTION 10

MEDITERRANEAN SAMPLER

GOLDEN RAISIN SUNDRIED TOMATO TAPENADE + PARMIGIANO GELATO + AMFISSA OLIVES + LEMON CUMIN PITA 10

CHEESE PLATE

WALNUTS + BLACK GLOBE GRAPES + FRESH FRUIT + FLATBREAD CRACKERS 15

PRINCE EDWARD ISLAND MUSSELS

WHITE WINE + PARSLEY + GARLIC BUTTER + PETIT BAGUETTE 12

BISTRO BURGERS

WOOD CAMP FARM'S BEEF BURGER

CARAMELIZED SHALLOTS + GRUYERE + BRIOCHE BUN + HOUSE
FRITES + BLACK PEPPERCORN AIOLI 14

LAMB BURGER

CRUMBLLED FETA + BRIOCHE BUN + HOUSE FRITES + BLACK
PEPPERCORN AIOLI 16

ENTREES

ROASTED BUTTERNUT RISOTTO

TOASTED PISTACHIO + PARMIGIANO REGGIANO + TRUFFLE OIL + FRESH SAGE 17

~ADD SEARED SCALLOPS + 8

ADD SEARED CHICKEN BREAST + 7

BRAISED LAMB SHANK

DUCK & PORK CONFIT CASSOULET + SMOKED HAM HOCK JUS
+ AROMATICS 26

ARTIC CHAR*

MUSHROOM PAIN PERDU + MIATAKE + PANCETTA BEURRE
NOISSETTE + KOHLRABI + FINES HERBS OIL 21

PEKING DUCK BREAST*

SCALLION PANCAKE + GINGER ORANGE REDUCTION + PEA
TENDRIL + RADISH SALAD 22

FREE RANGE CHICKEN*

BRAISED GREENS + BACON LARDONS + TOASTED BRIOCHE +
WHIPPED PARSNIP PUREE 18

RAINBOW TROUT & SERANO HAM 'SANDWICH'*

SOUR APPLE & FENNEL SALAD + ROAST SPAGHETTI SQUASH +
CIDER BUTTER SAUCE 21

MUSHROOM 'WELLINGTON'

BABY SPINACH + LEEK FONDU + ROASTED BABY CARROT +
WHITE TRUFFLE OIL 18

DELMONICO 'FILET'

SMOKED MOODY BLEUS POLENTA + BALSAMIC GLAZED CIPOLINI ONION + BABY GREENS +

LEMON CAPER THYME BUTTER + RED WINE GLACE 28

ADD 24 HOUR SOUS VIDE SPINALIS DORSI ~12