

Bistro Blanc Dinner Menu

Soups

Mushroom Leek

white truffle oil + crisp leeks ~ 7

Lobster Bisque

chervil oil + lobster pearls ~ 8

Salads

Petite Greens

warm roasted shallot maple sherry vinaigrette + garlic rubbed ciabatta crostini ~ 8

‘Caesar Salad’

baby romaine + roasted garlic anchovy dressing + parmesan crisp ~ 8

Hydro Bibb Salad

herb red wine vinaigrette + feta cheese + pickled red onion + grilled ciabatta ~ 9

Starters

Mediterranean Sampler

golden raisin sundried tomato tapenade + parmigiano gelato + amfissa olives + lemon cumin pita ~ 7

Grilled Scallops

apple fennel salsa + crisp prosciutto + parsnip puree ~13

Jumbo Lump Crab Salad

roasted red bell pepper basil vinaigrette + grilled squash + curry mango coulis ~14

Citrus Grilled Shrimp

braised Swiss chard + grafton cheddar grits + chorizo sherry vinaigrette ~13

Sesame Roasted Wild Mushrooms

shaved parmigiano + phyllo crisp + baby arugula + toasted pine nuts ~9

Seared Tuna Rare

red bell pepper + daikon radish + seaweed gelée + mango chile ponzu ~10

“Pork ‘n Beans”

braised pork shoulder + citrus sage white bean purée + brioche + blood orange + micro greens ~10

Things to Share

Bread Plate

5 Petite Baguettes + Assorted Dips + XVO ~ 4

Mushroom Grilled Flatbread

roasted Portobello + caramelized onions + gruyere + truffle chive aioli ~10

Prosciutto Grilled Flatbread

fragrant pear + arugula walnut pesto + fontina + balsamic reduction ~10

Grilled Brie

crostinis + pineapple vanilla compote + mâche ~12

Prince Edward Mussels

white wine + curry + cilantro + petite baguettes ~12

Cheese Plate

walnuts in walnut oil + black globe grapes + fresh fruit + flatbread crackers ~15

Entrees

Roasted Squash en Croute

swiss chard+ red & gold beets+ chevre+ pink lady apple + parmigiano + pine nuts ~17

Braised Organic Beef Short Rib

potato galette + wilted arugula + roasted cipolini onions + rosemary red wine glaze ~19

Bacon Wrapped Pork Tenderloin

fennel + carrots + red quinoa + cider maple reduction ~18

Sake Marinated Duck Breast

napa cabbage + baby bok choy + red pepper + wild rice + sake ginger broth ~18

Salmon Slow Cooked

mixed mushrooms + haricot vert + roasted cipolini + port herb reduction ~17

Pan Seared Grouper

royal trumpet mushroom + salsify + baby arugula + roast beet malbec fumet ~ 18

Scallop Risotto

roasted butternut squash + sage pumpkin seed brown butter + truffle oil+ micro greens
~20

18oz “Cowboy” Steak – requires longer cooking time

grilled bone-in ribeye + broccolini horseradish potato hash + red wine glaze ~35

--- 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. ---