

**Bistro Moulin**  
**Le MENU**

**Hors d'Oeuvres**

<b>Betteraves Rôties</b> ~ Roasted beets, whipped chèvre, arugula, caramelized walnuts, Balsamic drizzle	<b>13</b>
<b>Salade de Saison</b> ~ butter leaf lettuce, shaved fennel, summer melon, pepitas, citrus vinaigrette	<b>12</b>
<b>Gratinée à L'Oignon</b> ~ classic French onion soup “au gratin”	<b>14</b>
<b>Escargots au Beurre à l'Ail et aux Noisettes</b> ~ escargots with garlic and hazelnut butter	<b>14</b>
<b>Terrine de Campagne</b> ~ house made country style paté & condiments	<b>10</b>
<b>Gnocchi aux Epinards</b> ~ spinach gnocchi au gratin, Parmesan cream sauce	<b>14</b>
<b>Olives Provençales</b> ~ assortment of warmed marinated olives	<b>8</b>
<b>Soupe du Jour</b> ~ bowl soup of the day	<b>10</b>
<b>Tapas</b> ~ roasted beets, chèvre, housemade country pâté, olives, fire-roasted sweet red peppers, crostinis	<b>15</b>
<b>Les Fromages</b> ~ assortment of imported cheeses with house made fig chutney, walnuts	<b>18</b>

**Plats Chauds ~ Entrées**

<b>Gnocchi aux Epinards</b> ~ spinach gnocchi au gratin, Parmesan cream sauce	<b>20</b>
<b>Coq au Vin</b> ~ braised chicken in red wine sauce with mushrooms, lardons, pearl onions, whipped potato	<b>25</b>
<b>Moules Frites</b> ~ steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites & aioli	<b>26</b>
<b>Confit de Canard</b> ~ duck confit, Beluga lentils & petite arugula salad	<b>28</b>
<b>Cannelloni Tartufi</b> ~ baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	<b>25</b>
<b>Filet au Poivre</b> ~ filet mignon flamed with Cognac, peppercorn demi-glace, pommes frites & aioli	<b>49</b>
<b>Paella Valenciana</b> ~ chicken, escargots, shrimp, clams, mussels & Bomba rice in saffron broth	<b>28</b>
<b>Marmite du Pêcheur</b> ~ local rockfish, prawns & mussels, garden herbs, vegetables, zesty tomato broth	<b>22</b>

**Petits Plats ~ Sides 8**

**Pommes Frites & garlic aioli ~ Whipped Potatoes ~ Sautéed Spinach in olive oil & garlic**

**Bake @ Home Gnocchi aux Epinards 15 (dozen)**  
our famous spinach gnocchi & Parmesan cream sauce prepped ready for you to bake yourself