

**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, pomegranate arils, 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 Épinards</b> ~ spinach gnocchi au gratin, Parmesan cream sauce	<b>14</b>
<b>Gnocchi aux Truffes</b> ~ truffle gnocchi, forest mushrooms, Parmesan cream sauce	<b>15</b>
<b>Olives Provençales</b> ~ assortment of warmed marinated olives	<b>8</b>
<b>Les Fromages</b> ~ assortment of imported cheeses with house made fig chutney, walnuts	<b>18</b>
<b>Soupe du Jour</b> ~ red seafood chowder, rockfish, shrimp, Monterey bay calamari, tomato broth (pint)	<b>13</b>

**Plats Chauds ~ Entrées**

<b>Gnocchi aux Épinards</b> ~ spinach gnocchi au gratin, Parmesan cream sauce	<b>20</b>
<b>Gnocchi aux Truffes</b> ~ truffle gnocchi, forest mushrooms, Parmesan cream sauce	<b>22</b>
<b>Poulet Rôti</b> ~ herb-cruste chicken breast, forest mushrooms, shallot demi glace, whipped potatoes	<b>25</b>
<b>Filet au Poivre</b> ~ filet mignon flamed w/Cognac, peppercorn demi-glace, pommes frites or whipped potato	<b>49</b>
<b>Cannelloni Tartufi</b> ~ baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	<b>25</b>
<b>Noix de Saint Jacques</b> ~ seared Diver sea scallops, orange-honey glaze, Parmesan risotto, king trumpets	<b>38</b>
<b>Carré d'Agneau</b> ~ herb-cruste rack of lamb, Merlot demi-glace, haricots verts amandine, potato gratin	<b>44</b>

**Petits Plats ~ Sides 8**

Pommes Frites & garlic aioli ~ Whipped Potatoes ~ Sautéed Spinach in olive oil & garlic  
Haricots Verts Amandine

**Les Desserts**

<b>Mousse au Chocolat</b>	<b>9</b>	<b>Crème Brûlée Tahitian Vanilla Bean</b>	<b>10</b>
<b>Lemon Meringue Tartlet</b>	<b>8</b>	<b>Profiteroles French Vanilla Ice Cream</b>	<b>11</b>
<b>Homemade Tiramisu</b>	<b>10</b>	<b>Fresh Berries &amp; Whipped Cream</b>	<b>8</b>