

Bistro Moulin Dinner Menu

Hors d'Oeuvres

Betteraves Rôties ~ Roasted beets, whipped chèvre, arugula, caramelized walnuts, Balsamic drizzle	13
Salade de Saison ~ little gem & Belgian endive, shaved fennel, ruby orange, pepitas, citrus vinaigrette	12
Gratinée à L'Oignon ~ classic French onion soup "au gratin"	14
Escargots au Beurre à l'Ail et aux Noisettes ~ escargots with garlic and hazelnut butter	14
Terrine de Campagne ~ house made country style paté, caramelized onions & condiments	10
Gnocchi aux Épinards ~ spinach gnocchi au gratin, Parmesan cream sauce	14
Olives Provençales ~ assortment of warmed marinated olives	8
Les Fromages ~ three imported cheeses with house made fig chutney, walnuts	18
Soupe du Jour ~ red seafood chowder w/ rockfish, Monterey calamari, tomato-herb seafood broth	Bowl 13

Plats Chauds ~ Entrées

Gnocchi aux Épinards ~ spinach gnocchi au gratin, Parmesan cream sauce	20
Confit de Canard ~ duck confit, Beluga lentils & petite arugula salad	28
Cannelloni Tartufi ~ baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	25
Moules Frites ~ steamed mussels with shallots & leeks in Sauvignon broth, pommes frites garlic aioli	26
Filet au Poivre ~ filet mignon flamed w/Cognac, peppercorn demi-glace, pommes frites or whipped potato	49
Carré d'Agneau en Croûte d'herbes ~ rack of lamb encrusted with garden herbs. potato gratin, haricots verts amandine, Merlot demi-glace	44
Coq au Vin ~ braised chicken in red wine sauce, mushrooms, lardons, caramelized pearl onions, whipped potatoes	26
Poisson du Marché ~ pan seared sea bass, spinach leaves & crème fraîche, honey glazed spring carrots, Meyer lemon beurre blanc sauce, chive pesto	29

Petits Plats ~ Sides

Pommes Frites & garlic aioli	8	~ Whipped Potatoes	8	~ Sautéed Spinach in olive oil & garlic	8
Haricots Verts Almondine	8	~ Honey-glazed Spring Carrots	8	~ Steamed Beluga Lentils	8

Wines-By-The-Glass

Kir Royal 16

French Spritz 16

Crémant Sparkling Brut Rosé 14

Blanc

Sauvignon Blanc Gibault Touraine France	12
Chardonnay I. Brand Santa Lucia Highlands	14
Rosé Château Pigoudet France	10

Rouge

Burgundy La Roche De Bellene France	15
Côtes-du-Rhône Cairanne France	14
Bordeaux Château Haut La Greniere France	16

Les Desserts

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

Beverages

Sparkling Juices	4.25
Coke, Diet Coke, Sprite	3.25
Apple or Cranberry Juice	4.75
Iced Tea unsweetened	4.50
Bottled Water still & sparkling	8.00
Milk	3.75
Bottled Beer	8.50

Coffee & Espresso

Fresh Brewed Coffee & Decaf	5.00
Hot Tea	5.00
Cappuccino	5.50
Café Latte	6.25
Café Americano	5.00
Espresso Macchiato double shot	5.50
Espresso single/double	4.50/5.50

Amex ~ Mastercard & Visa Gladly Accepted | Water served upon request
Face coverings required while not seated & during communications with our staff please.
Merci & Bon Appétit !