

Bistro Moulin

Le MENU

Hors d'Oeuvres

Betteraves Rôties	roasted beets, whipped chèvre, arugula, caramelized walnuts, Balsamic drizzle	14
Salade de Saison	little gem & Belgian endive, fennel, pomegranate arils, pepitas, citrus vinaigrette	12
Gratinée à L'Oignon	classic French onion soup "au gratin"	15
Escargots au Beurre à l'Ail et aux Noisettes	escargots with garlic and hazelnut butter	16
Terrine de Campagne	house made country style paté & condiments	12
Gnocchi aux Épinards	spinach gnocchi au gratin, Parmesan cream sauce	14
Olives Provençales	assortment of warmed marinated olives	9
Les Fromages	assortment of imported cheeses with house made fig chutney, walnuts	20
Soupe du Jour	red seafood chowder-rock fish, Monterey Bay calamari, tomato broth	Bowl 13

Plats Chauds ~ Entrées

Gnocchi aux Épinards	spinach gnocchi au gratin, Parmesan cream sauce	24
Moules Frites	steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites	29
Cannelloni Tartufi	baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	32
Confit de Canard	duck confit, Beluga lentils, petite arugula salad	38
Filet au Poivre	filet mignon flamed with Cognac, peppercorn demi-glace, pommes frites & aioli	65
Poisson du Marché	fillet of sea bass, asparagus & Parmesan risotto, lobster coulis, micro greens	42
Rouelles de Veau	braised veal petite osso buco, with shallots & tomatoes, Parmesan polenta	39
Poulet Roti aux Herbes	Free range chicken breast encrusted with garden herbs, forest mushrooms, whipped potatoes, tarragon & roasted garlic jus	29

Petits Plats ~ Sides

Pommes Frites & garlic aioli ~ Whipped potatoes ~ Sautéed Spinach in olive oil & garlic ~
~ Steamed Beluga lentils 10
Substitution 4

In appreciation to your business, the posted prices reflect a 4% cash discount

Wines-By-The-Glass

Kir Royal 17

Aperol Spritz 17

Crémant Sparkling Brut Rosé 16

Blanc

Albarino “Cedar Lane” Chesebro Arroy Seco	13
Chardonnay (sommelier selection)	15
Rosé Château Triennes Provence	14

Rouge

Beaujolais-Village Manoir de Carra	14
Cabernet Sauvignon Justin Paso	16
Côtes du Rhône Camille Cayran	15

Les Desserts

Mousse au Chocolat	12	Crème Brûlée Tahitian Vanilla Bean	14
Lemon Meringue Tartlet	10	Profiteroles French Vanilla Ice Cream	14
Homemade Tiramisu	12	Fresh Berries & Whipped Cream	8

Beverages

Sparkling Juices	4.75
Coke, Diet Coke, Sprite	4.00
Apple or Cranberry Juice	5.50
Iced Tea (unsweetened)	5.50
Bottled Water still & sparkling	9.50
Milk	4.25
Bottled Beer	9.50

Coffee & Espresso

Espresso (double shot)	5.75
Hot Tea	6.75
Cappuccino	6.75
Café Latte	7.50
Café Americano	6.75
Macchiato (double shot & foam)	6.75
Bailey’s & Coffee	17.00

Corkage fee 35 (2 bottle limit)

Amex Mastercard & Visa Gladly Accepted. Water served upon request.

20% gratuity added to parties of 6 or more

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Merci & Bon Appétit