



Hors d'oeuvre

Gratinée à L'Oignon 16
classic French onion soup "au gratin"

Betteraves Rôties 18
roasted beets, whipped chèvre, arugula, caramelized walnuts, Balsamic drizzle

Salade de Saison 16
little gem & Belgian endive, fennel, pomegranate arils, pepitas, citrus vinaigrette

Escargots au Beurre à l'Ail et aux Noisettes 24
escargots with garlic and hazelnut butter

Bistro Moulin Charcuterie Board, 28
varieties imported meats, finocchiona, capocollo, sopressata, European cheeses, marinated olives, taralli bread

Terrine de Campagne 18
house made country style paté & condiments

Day Boat Seared Scallops, 32
3 Pan seared U-10 chipotle aioli, blini with crème fraiche

Gnocchi aux Épinards 18
spinach gnocchi au gratin, Parmesan cream sauce

Moules Frites 34
steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites

Burratina 26
Imported Burrata cheese, salame picante, evoo, olives, crostini bread

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Plats Chauds ~ Entrées

Spaghettoni Frutti di Mare 32

pei mussels, clams, scallops & shrimps, cherry tomatoes, parsley, garlic, peperoncino, evoo

Bucatini Carbonara 24

glauum farm eggs, pecorino cheese, tellicherry peppercorn, guanciale, black truffles

Gnocchi Gamberetti 28

potato dumplings, rock shrimps, pancetta, rose' cream sauce, brandy, fresh basil

Pappardelle Cinghiale 28

wild boar ragu', pappardelle ribbon pasta, 24 months parmigiano reggiano

Gnocchi aux Épinards 30

spinach gnocchi au gratin, Parmesan cream sauce

Cannelloni Tartufi 36

baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce

Confit de Canard 44

maple leaf farm duck confit, Beluga lentils, petite arugula salad

Filet au Poivre 48

8oz certified angus filet mignon flamed with Cognac, peppercorn demi-glace, roasted baby carrots, pommes frites, aioli

Alaskan Halibut 49

alaskan Halibut filet, cannellini beans, herb beurre blanc, tomatoes confit

Souris d' Agneau 46

braised lamb shank ossobuco, with shallots & tomatoes, saffron risotto

Steelhead, 49

pan seared norwegian steelhead filet, lemon risotto, blistered cherry tomato, kalamata olives tapenade

Cotelette de Porc 52

berkshire pork chop, herb breaded pan fried, spicy aioli, arugula salad

Petits Plats ~ Sides

Pommes Frites & garlic aioli - Whipped potatoes - Sautéed Spinach in olive oil & garlic -

Potato gratin - Brussels sprouts almandine - Steamed Beluga lentils 10

Substitution 8

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Wines - By - The - Glass

Kir Royal 14
French Spritz 14

Les Desserts

Tartufone Chocolate 12	Crème Brûlée Tahitian Vanilla Bean 12
Ricotta Pistachio Cake 12	Profiteroles French Vanilla Ice Cream 12
Coppa Mascarpone 12	Fresh Berries & Whipped Cream 10
Tartufone Limone 12	

Beverages

Sparkling Juice 4.75
Coke, Diet Coke, Sprite 4.00
Apple or Cranberry Juice 5.50
Iced Tea (unsweetened) 5.50
Bottled Water still & sparkling 7.95
Milk 4.25
Bottled Beer 6.50

Coffee & Espresso

Espresso (double shot) 5.00
Hot Tea 5.00
Cappuccino 5.00
Café Latte 5.00
Café Americano 5.00
Macchiato (double shot & foam) 5.00

Corkage fee 35 (2 bottle limit) Amex Mastercard & Visa Gladly Accepted. Water served upon request. 20% gratuity added to parties of 6 or more. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. The menu is subject to last minute edits due to availability and seasonal changes. Please contact us to have the most current version of the menu emailed to you.

Merci & Bon Appétit