

# BARDOT

B R A S S E R I E

VALENTINES DAY 2020



## *First Course (choice of)*

### ESCARGOTS BARDOT

potironne burgundy snails wrapped individually in puff pastry  
toasted hazelnuts, chartreuse-garlic butter

### ONION SOUP GRATINÉE

classic beef broth, baguette crostini, cave-aged gruyère

### KING CRAB & ENDIVE CAESAR

alaskan red king crab, belgian endive, parmigiano-reggiano, caper aioli  
fresh lemon, herbed bread crumbs

### CLASSIC SHRIMP COCKTAIL

wild white shrimp, cocktail sauce  
marie rose, lemon

## *Main Course (choice of)*

### GNOCCHI PARISIENNE

semolina gnocchi, ash rind goat cheese, honeynut squash, fried sage  
black trumpet mushrooms, french winter truffle, roasted garlic veloute

### LOUP DE MER PROVENÇAL

wood-roasted mediterranean sea bass, braised artichokes  
fennel & fingerling potatoes, tapenade verte, pommes allumettes

### DUCK À L'ORANGE

pan roasted hudson valley duck breast\*, french agen prunes  
sunchoke fondant, dandelion greens, chanterelle mushrooms, cara cara orange

### FILET MIGNON

8oz creekstone black angus filet\*, hand-cut fries  
sauce bordelaise suppliment 10

## *Dessert (choice of)*

### ESPRESSO CRÈME BRÛLÉE

espresso custard, turbinado croquant, fresh madeleine cookies

### WHITE CHOCOLATE MACARON

raspberry coulis, candied rose petals

**\$ 79 per person**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness.

**optional wine pairing available.**