

# BARDOT

B R A S S E R I E

D I N N E R

brunch saturday & sunday 9:30 am - 1:30 pm \* dinner daily 5:00 pm - 10:30 pm

## STARTERS

### FOIE GRAS TERRINE 19

chilled mousse of hudson valley foie gras, ruby port, toasted brioche

### STEAK TARTARE 19

usda prime filet\* ground to order, egg yolk, sauce verte, gaufrette potato chips

### CHARCUTERIE BOARD 27

jambon de bayonne, french rosette salami, country pâté  
pork rillettes, dijon mustard & grilled country bread

### SEARED FOIE GRAS ROSSINI 29

hudson valley foie gras\*, celery root, baby spinach  
braised short rib, black truffle bordelaise

### OCTOPUS À LA BASQUAISE 28

wood-grilled spanish octopus, tarbais beans  
chorizo escabèche, banyuls vinegar, espelette chili, saffron rouille

### BAY SCALLOP RAVIOLI 26

nantucket scallop dumplings in the style of alain senderens, cantal cheese  
porcini mushrooms, thyme, champagne beurre blanc

### POP TARTE FLAMBÉE 21

caramelized onions, smoked pork & raclette cheese baked inside puff pastry  
topped with creamy béchamel & crispy bacon lardons

### LE FROMAGE

a selection of cheeses from master affineur rodolphe le meunier MOF  
seasonal fruit, house made jam, candied hazelnuts & country bread  
three for 24 | six for 41

## Escargots Bardot

burgundy snail's individually wrapped in puff pastry  
shells, hazelnuts, chartreuse & garlic butter 23

## "WORLD'S BEST BUTTER"

beurre d' échiré A.O.C. 5

## Fruits de Mer

### LES PLATEAUX

PRESTIGE  
serves 2-4 87

GRAND CRU  
serves 4-6 174

MICHAEL MINA'S CAVIAR PARFAIT  
imperial daurenki 55 - or - golden ossetra 85  
1/2 oz. petrossian caviar, creme fraîche, smoked salmon  
eggs mimosa, crispy potato cake

KING CRAB 45  
1/2 MAINE LOBSTER 29

WEST COAST OYSTERS\*  
6 for 24 12 for 42

SHRIMP COCKTAIL 21

## SOUPES ET SALADES

### ONION SOUP GRATINÉE 19

classic beef broth, baguette crostini, cave-aged gruyère  
\*\*add beef bourguignon, black truffle & soft poached egg\* 23

### MAINE LOBSTER BISQUE 23

classically prepared with brandy, tomato, puff pastry, fennel & tarragon

### ROASTED BEETS & CAMELIZED GOAT CHEESE 21

cana de cabra cheese, wild arugula, oregon hazelnuts, cassis vinaigrette

### KING CRAB & ENDIVE CAESAR 26

wild caught king crab, belgian endive, parmigiano-reggiano, caper aioli  
fresh lemon, herbed bread crumbs

### BARDOT SALAD 19

red & green gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

## ENTRÉES

### SALMON AUX LENTILLES 39

ora king salmon\*, beluga lentils, smoked tomato vinaigrette

### LOUP DE MER PROVENÇAL 59

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

### LOBSTER THERMIDOR 68

16 oz maine lobster, fines herbes crust, cauliflower, broccoli spigarello  
medjool date gastrique, beurre noisette

### HERITAGE CHICKEN RÔTI 36

1/2 free-range chicken from bobo farms, mushroom bread pudding  
green beans, sauce vin jaune

### DUCK À L'ORANGE 57

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

### PORK CHOP À LA NORMANDE 43

oak-smoked duroc pork\*, bacon lardons, caramelized apples  
anson mills polenta, cipollini onions, pear cider beurre blanc

### RACK OF LAMB BOHÉMIENNE 59

cast iron roasted 8 bone NZ lamb rack\*, roasted garlic & tahini creamed spinach  
blenheim apricot preserve, crispy green falafel, ras-el-hanout spice

### GNOCCHI PARISIENNE 38

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

## Le Steak Frites

all steaks are grilled over oak wood  
served with hand-cut fries & choice of sauce

### FLAT IRON\* 49

10 oz, mishima, 5 star american wagyu

### BONE IN NEW YORK\* 57

16 oz, creekstone, usda prime

### DOUBLE-CUT RIB EYE\* 51

16 oz, creekstone, black angus

### FILET MIGNON\* 65

8 oz, creekstone, black angus

*sauces:* black truffle bordelaise, au poivre  
horseradish crème fraîche, classic béarnaise

### CREEKSTONE SURF & TURF\* 72

6oz USDA prime manhattan cut NY, grilled maine lobster tail  
rösti potato, baby spinach, black truffle bordelaise

## LIMITED AVAILABILITY

### BARDOT WELLINGTON

12oz USDA prime filet mignon\*, bayonne ham  
puff pastry, mushroom duxelles, black truffle pomme purée  
madeira-foie gras velouté, \*serves two

169

## ACCOUTREMENTS

BRUSSELS SPROUTS WITH BACON 18

BLACK TRUFFLE FRIES 14

MACARONI & MIMOLETTE GRATINÉE 19

SAUTÉED MUSHROOMS 15

HARICOTS VERTS ALMONDINE 14

\*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.

# BARDOT

BRASSERIE  
DINNER

brunch saturday & sunday 9:30 am - 1:30 pm \* dinner daily 5:30 pm - 10:30 pm

## Champagne Cart

### DOM PÉRIGNON

épernay, champagne, france 2006 55  
crisp green apple & bartlett pear  
hints of almond with a fresh baked brioche finish

### RUINART BLANC DE BLANCS

reims, champagne, france nv 30  
crisp apple, citrus fruit, honey suckle & fresh baked bread

### VEUVE CLICQUOT ROSÉ

champagne, france nv 39  
wild raspberry, strawberry, rose petal, with a creamy texture  
& a mineral finish

### G.H. MUMM

champagne, france nv 22  
an energetic freshness of lively apple and pear  
with rounded notes of caramel

### LUCIEN ALBRECHT CRÉMANT D'ALSACE ROSÉ

alsace, france nv 15  
racy & bone dry with Bing cherry, strawberry  
hints of citrus with a limestone finish

## RED

### BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

pinot noir, burgundy, france 2017 18  
fresh strawberry & ripe cherry notes  
with accents over turned black soil & baking spices

### ALEXANA 'REVANA VINEYARD'

pinot noir, willamette valley, oregon 2013 24  
ripe cherry & raspberry with fresh herbs with hints of tilled soil

### FAMILLE PERRIN LES SINARDS CHÂTEAUNEUF-DU-PAPE

grenache blend, Rhône valley, france 2016 25  
ripe black plum, black currant & blackberries  
with a subtle earthy & savory finish

### FOLEY JOHNSON

cabernet sauvignon, napa valley, california 2017 26  
black cherry & cassis with tangy dried cherries, cocoa  
baking spices and a silky smooth finish

### CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

merlot blend, bordeaux, france 2014 27  
dark cherry, black plum, licorice with hints of coffee

### CHÂTEAU DE PEZ SAINT-ESTÈPHE

cabernet sauvignon blend, bordeaux, france 2015 32  
stewed red plum, raspberry, violet, tobacco with a hint of leather

## WHITE

### LUCIEN CROCHET SANCERRE

sauvignon blanc, loire valley, france 2017 22  
green apple, lime & honey with bartlett pear and a crisp clean finish

### CHAMPALOU VOUVRAY

chenin blanc, loire valley, france 2017 18  
honeyed peach & apricot mingle with jasmine, lily & warm hazelnuts

### DOMAINE ZIND HUMBRECHT

riesling, alsace, france 2015 19  
tart apricot, orchard peach, candied lemon peel & a dry mineral finish

### DOMAINES SCHLUMBERGER

pinot gris, alsace, france 2016 17  
lemon, pineapple, blood orange, white flowers, exotic spice with a hint of ginger

### WILLIAM FEVRE CHAMPS ROYAUX CHABLIS

burgundy, france 2017 16  
crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish

### CHALK HILL, ESTATE

chardonnay, russian river valley, california 2015 29  
apple, vanilla bean & nectarine followed by a comforting note of cinnamon

## Sommelier's Detour

### DOMAINE MICHEL MAGNIEN

#### 'LES SEUVRESS'

gevrety-chambertain 2014 39/148

#### The Biodynamic Domaine

Our Domaine is an 18-hectare vine Estate located on the Côte de Nuits and split into 23 appellations of Grands Crus, Premiers Crus, Villages and AOC Régionales. In 1847, by royal order of King Louis Philippe, the name Chambertain was attached to Gevrey and officially became Gevrey-Chambertain. Seuvrées comes from the Latin Separatas. This is because the plot was separate in two by the border villages of Gevrey and Morey that we named this locality as well. Our "Seuvrées" plot is situated south of the village of Gevrey, below "Les Mazoyères" or "Charmes" Grands Crus plots.

The experience brings a wealth of aromas of black cherry, violets, spices with an opulent and silky finish

## COCKTAILS

### LE PECHE MODE 16

hennessy v.s.o.p. cognac, crème de peche  
lemon, ginger, mint

### BON VIVANT 16

plymouth gin, cap Corse aperitif, dolin blanc

### MIDNIGHT IN PARIS 16

starr rum, pamplemousse, St. Germain  
lemon, orange peel

### AND GOD CREATED WOMAN\* 17

Ford's gin, byrrh, St. Germain  
lemon, bitters

### STRAWBERRY BLANC 16

dolin blanc, yellow chartreuse  
lemon, strawberry, rosé

### SMOKEY OLD FASHIONED 17

del maguey vida mezcal, amarena cherry  
hopped grapefruit and orange bitters

### CROWD PLEASER 16

duke bourbon, aperol, dolin rouge  
china china

### MARTINIQUE 16

rhum clement v.s.o.p., allspice dram  
velvet falernum, angostura bitters

### LIME IN DA ABRICOT 16

remy martin 1738 cognac, aperol  
apricot purée, orgeat, mint

## DRAFT BEER

### FUNKWERKS \* SAISON 10

funkwerks 6.8% fort Collins, Colorado

### CHIMAY CINQ CENTS \* BELGIAN TRIPEL 20

bieres de chimay 8% chimay, Belgium

### LOVE HAZY \* NEW ENGLAND IPA 13

almanac 6.6% San Francisco, California

### BELL'S TWO HEARTED ALE \* IPA 12

Bell's Brewery 7.0% Kalamazoo, Michigan

### PFRIEM \* PILSNER 12

Pfriem 4.9% Hood River, Oregon

### KRONENBOURG 1664 \* LAGER 11

Kronenbourg 5.5% Strasbourg, France