

BARDOT

BRASSERIE

DINNER

HORS D'OEUVRES

- STEAK TARTARE*** 21
usda prime filet, egg yolk, sauce verte, potato chips
- OEUF MIMOSA*** 22
four caviar deviled eggs
- PUMPKIN RISOTTO** 24
sage, orange butter, toasted pumpkin seeds, roasted squash
- SMOKED SALMON RILLETTES** 24
lemon aioli, buttermilk, fine herbes, caraway seed, pumpkin toast
- ESCARGOTS DE BOURGOGNE** 26
classically prepared, absinthe butter, garlic, baguette
- PAN-ROASTED FOIE GRAS** 33
pain perdu, caramelized apple, calvados glaze
- TARTE FLAMBÉE** 23
alsatian-style tart, smokey bacon, caramelized onion, fromage blanc
- MOULES MARINIÈRE** 29
PEI mussels, pernod cream, espellette aioli

Fruits de Mer

WEST COAST OYSTERS* SIX FOR 28 | TWELVE FOR 49

SHRIMP COCKTAIL 24

CLAMS ON THE HALF SHELL* 18

CAVIAR SERVICE*

imperial baika 96 / 30g
royal ossetra 196 / 30g
imperial kaluga MINA reserve 296 / 30g

GRAND CAVIAR TASTING MP

Charcuterie

- JAMBON DE PARIS** 12
parker house rolls, ramp remoulade, pickle chips, cultured butter
- PÂTÉ GRAND-MÈRE** 13
grandmother-style pâté, blueberry mostarda, toasted baguette
- FROMAGE DE TÊTE** 13
heritage pork terrine, cocktail onions, espelette aioli, grilled levain
- tasting of all three 32

Le Fromage

- seasonal fruit, housemade jam & candied hazelnuts
- COURONNE DE FONTENAY*** goat **ÉPOISSES BERTHAUT*** cow
ROQUEFORT AOP* raw sheep blue **TÊTE DE MOINE*** raw cow
MIMOLETTE VIEILLE* cow **READING RACLETTE*** raw cow
- selection of three 26 | enjoy all six 43

SOUP ET SALADES

- ONION SOUP GRATINÉE** 20
classic beef broth, levain croutons, cave-aged gruyère
- POACHED PEARS** 22
wine poached and shaved pears, brioche croutons, fourme d'ambert, gem lettuce
- ROASTED BEETS & CAMELIZED GOAT CHEESE** 22
caña de cabra, wild arugula, almond praline, cassis vinaigrette
- DUCK À L'ORANGE SALAD** 24
duck confit, sauce remoulade, endive, orange glaze
- SALADE VERTE** 17
butter lettuce, fines herbes, easter egg radish, dijon vinaigrette

Plats Principaux

large format entrées, serves two

WHOLE ROASTED DUCK 142
red rice, duck jus, baby turnip and carrot, roasted breast, crispy confit leg

BARDOT WELLINGTON 179
12oz prime filet mignon, bayonne ham, duxelles black truffle
pommes purée, sauce perigourdine

ENTRÉES

BLACK COD BOUILLABAISSE 59

saffron broth, steamed mussels, sauce rouille

HERITAGE CHICKEN RÔTI 38

½ free-range chicken from Mary's Farm
broccoli rabe, sauce vin jaune

TOURNEDOS AU POIVRE 78

prime filet, green peppercorn, potato fondant

RED BEET PARISIAN GNOCCHI 36

chèvre, yellow beet velouté, pomegranates, sorrel

STEAK FRITES 88

prime, dry-aged, maître d butter, sauce bordelaise

IDAHO TROUT AMANDINE 42

passion fruit beurre-noisette, haricots verts
marcona almonds

16 oz. HERB-ROASTED PRIME RIB* 69

creamy spinach, rosemary jus

GLAZED BEEF SHORT RIB 59

baby confit carrots, mushrooms fricassée, short rib jus

CÔTE DE PORC* 45

quince purée, poached quince, mustard jus, braised cabbage

ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS 29 | **MAINE LOBSTER** 32 | **SIX OAK-GRILLED SHRIMP** 24

FRESH BLACK TRUFFLE 48 | **ROASTED BONE MARROW** 22

ACCOUTREMENTS

BLACK TRUFFLE FRIES 16

CREAMY SPINACH 19

**MACARONI &
MIMOLETTE GRATINÉE** 19

MADEIRA MUSHROOMS 18

POMMES PURÉE 17

BARDOT

BRASSERIE

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Cocktails

TO CATCH A THIEF 16

grey goose vodka, elderflower, lemon
passion fruit spice de vanille, seltzer

LA PÊCHE MODE 16

d'ussé cognac, crème de pêche
lemon, ginger, mint

SAZERAC DU FRENCH QUARTER 16

old forester whiskey, cognac, sugar
absinthe, peychaud's

SMOKEY OLD FASHIONED 17

montelobos mezcal, amarena cherry
hopped grapefruit and orange bitters

BLOODY MARY 16

diane mina's bloody mary mix
tito's, traditional garnish

TANGO & FLAMENCO 16

montelobos mezcal, french rouge vermouth
campari, strawberry

FRENCH 75 16

hendrick's gin or d'ussé cognac, lemon
sparkling wine, sugar

BAR AMERICAIN 16

russell's reserve bourbon, cointreau, lemon
pomegranate, angostura

SIDECAR 16

d'ussé cognac, cointreau, lemon



Spirits

Spirits under \$25 served on the rocks or neat are subject to a \$4 upcharge.

SCOTCH

BLEND

Chivas Regal 16
Johnnie Walker Black 18
Johnnie Walker Blue 78
Monkey Shoulder 15

SPEYSIDE

Balvenie Doublewood 12-Year 25
Glenlivet 12-Year 18
Glenlivet 21-Year 68
Glenlivet 23-Year 79

HIGHLAND

Dalmore 12-Year 20
Glenmorangie 10-Year 16
Macallan 12-Year 25

ISLAY

Laphroaig 10-Year 18
Lagavulin 16-Year 25

WHISKEY

BOURBON

Basil Hayden's 18
Buffalo Trace 16
Bulleit 16
Four Roses Single Barrel 20
Knob Creek 18
Maker's Mark 15
Wild Turkey 81 16
Woodford Reserve 18
Russell's Reserve 18
High West 16
Old Forester Rye 16

AMERICAN

Gentleman Jack 17
Templeton Rye 17
WhistlePig Rye 10-Year 26

COGNAC

Hennessy VS 16
Hennessy Paradis 175
Hennessy Paradis Imperial 400
Rémy Martin VSOP 20
Rémy Martin XO 50
Rémy Martin Louis XIII 312

RUM

El Dorado 12-Year 16
El Dorado 21-Year 35
Ron Zacapa 23-Year 15
Havana Club 15
Santa Teresa 15

TEQUILA

Casamigos Reposado 18
Clase Azul Platino 30
Don Julio Blanco 16
Fortaleza Blanco 16
Patrón Silver 17
Patrón Reposado 17
Roca Patrón Reposado 20
Espolòn Blanco 14
Casa Dragones Blanco 25
Casa Dragones Joven 90

Beer

CHIMAY CINQ CENTS • BELGIAN TRIPEL 20

bières de chimay 8%, chimay, belgium

LOVE HAZY • NEW ENGLAND IPA 14

almanac 6.6%, san francisco, california

SPACE DUST • IPA 13

elysian brewing co. 8.2%, seattle, washington

BLOND ALE 11

golden road brewing, 4.8%, los angeles, california

KRONENBOURG 1664 • LAGER 11

kronenbourg 5.5%, strasbourg, france

ÉTIENNE DUPONT • CIDER BOUCHE 20

domaine étienne dupont, 5.5%, basse-normandie, france