

Ratatouille Bistro

Seasonal Dinner Menu

AVAILABLE EVERYDAY AFTER 5PM

Note: WE CHANGE OUR SEASONAL MENU VERY FREQUENTLY

NICOISE SALAD 26

Seared tuna, potato, green beans, hard-boiled egg, anchovy, cherry tomato, basil, kalamata olives, honey wholegrain mustard vinaigrette.

BURRATA, GRILLED PEACH & TOMATO 22

Basil vinaigrette, roasted fox nut, house made crostini, fresh basil.

HOUSE SMOKED FISH 24

Ask server for today's fish, served with cornichons, horse radish, caper berry, cream cheese, duck fat toast.

FRESH OYSTERS HALF DOZEN 20/ DOZEN 36

Served with mignonette, horse radish and lemon wedge

ANCHOVY, BURRATA TARTINE 19

Duck fat sourdough, burrata, olive oil, anchovy.

CHICKEN LIVER MOUSSE TARTINE 21

Served on duck fat sourdough, whole grain mustard, pickles.

BRIE DE MEAUX, WALNUT, HONEY 16

MUSSEL AND FRITES 20

Elephant garlic, preserved lemon, cilantro, white wine cream sauce.

WHOLE LOBSTER 55

Lobster Stuffed with chorizo, corn, claw, tail & knuckle meat, cilantro beurre monte, seasonal vegetables.

TROUT 30

Served with lobster, baby shrimp, double smoked bacon and smoked salmon chowder.

STEAK 48

8oz tenderloin, nutmeg wilted spinach, truffle fries, peppercorn sauce, fried duck egg.

CONFIT DUCK LEG 30

Warm lentil salad, nutmeg wilted spinach, red wine cherry jus.

CLASSIC DINNER MENU

AVAILABLE EVERYDAY AFTER 5 PM

APPETIZERS

“RATATOUILLE” WELLINGTON 18

Ratatouille Vegetables baked in a tomato pepper sauce wrapped in puff pastry served with white wine & tarragon cream sauce, side salad & fries. **V**

BAKED BRIE 20

Double cream brie, rosemary infused warm honey drizzle, fig jam, house made crostini, fresh berries. **V/GF** available.

BEEF TARTARE 23

AAA tenderloin, Shallots, capers, cornichons, pickled mustard seed, fresh herbs, Dijon, olive oil, quail egg yolk, anchovy, house made crostini. **GF** available.

TUNA TARTARE 22

Yellowfin tuna, shallots, capers, lemon juice, soy sauce, sesame oil, olive oil, sesame seeds, sriracha, cilantro, avocado, crostini, micro greens. **GF** available.

CHARCUTERIE BOARD 22 HALF/40 FULL

Assorted cured meats, assorted cheeses, pickled vegetables, marinated olives, roasted nuts, berry compote, tzatziki, Dijon, caper berry, fruits, assorted crackers. **GF** available.

GREEN SALAD 14

Mixed greens, radish, onion, tomatoes, beetroot, edamame beans, goat cheese, almond flakes, honey balsamic vinaigrette.

Add house smoke salmon +8, Lemon herb Grilled Chicken +8.

BEVERAGES

COFFEE 3.5

LATTE 4.5

CAPPUCCINO 4.5

ASSORTED TEA 3

ESPRESSO SINGLE 3 DOUBLE 5

JUICE- APPLE, ORANGE, GRAPE FRUIT, PINEAPPLE, CLAMATO. 4

SOFT DRINK- PEPSI, DIET, GINGER ALE, 7 UP, SODA, TONIC, ICED TEA 3

NOTE: GF=Gluten free, V=Vegetarian

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform, please inform your server if you or anyone in your party have food allergies

Note-Parties of 8 or more are subject to an 18% gratuity.

MAINS

BEEF BOURGUIGNON 30

Dauphinoise potatoes, pearl onions, pancetta, mushrooms. **GF**

LAMB SHANK 33

Dauphinoise potatoes, seasonal vegetables, tomato and smoked char red pepper sauce. **GF**

SCALLOP, LOBSTER RISOTTO 44

Seared scallops, lobster risotto, parmesan cheese, peach and bourbon reduction, seasonal vegetables. **GF**

PORK BELLY, GNOCCHI 31

Slow roasted salt and brown sugar brined pork belly, gnocchi, leeks, shallots, garlic, grape tomatoes, wild mushrooms, white wine cream sauce, rosemary bread crumbs, parmesan cheese, garlic toast.

GOAT CURRY 28

Bone in goat, onion, garlic, ginger, tomatoes, aromatic Indian spices, saffron spiced basmati rice. **GF**

WILD MUSHROOM RAVIOLI 33

Mushroom raviolis, cream cheese, white wine, wild mushrooms, grape tomato, green peas, parmesan cheese, truffle oil, garlic toast. **V**

SIDES

FRIES 6

RICE 5

TRUFFLE FRIES 8

CROSTINI 3

DAUPHINOISE POTATO 6