

# ***Ratatouille Bistro***

## ***Seasonal Dinner Menu***

AVAILABLE EVERYDAY AFTER 5PM

Note: WE CHANGE OUR SEASONAL MENU VERY FREQUENTLY

### **SOURDOUGH 8**

Served with date butter.

### **ALIGOT POTATO 8**

### **PICKLED VEGETABLES 8**

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### **BURRATA, PROSCUITTO, RUM GLAZED GRAPE TOMATO 22**

Vinaigrette, green leaf, walnut, duck fat sourdough toast.

### **HOUSE SMOKED FISH 26**

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

### **LOBSTER RISOTTO 28**

### **WILD MUSHROOM & WINTER BLACK TRUFFLE RISOTTO 27**

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### **LAMB SWEET BREAD 30**

Served with chickpea masala, pickles vegetables, salsa verde.

### **GRILLED SWORD FISH, CARBONARA 40**

Linguini, double smoked bacon, caramelized onion, leek, parmesan, duck egg, trout caviar.

### **STEAK BAVETTE 42**

Aligot potato, asparagus, fried egg, bordelaise sauce.

### **CONFIT DUCK LEG 36**

Flageolet beans, confit grape tomato, salsa verde, vegetables.

### **LAMB RAGU, TAGLIATELLE PASTA 32**

Fresh basil, olives, fried caper, fennel, Parmigiano Reggiano.

# 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