

# The Bistro

AT MARSHDALE

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## 5280 FIRST GLANCE

January 2019 : 3 course menu - \$35 per person exclusive of tax and gratuity.  
Your choice of 1 starter, 1 main entrée, and 1 dessert

### Starters

Duck Liver Pate MGF  
Aged Cognac, House Preserves, Toast Points

Beef Carpaccio MGF  
Arugula Salad, Capers, Parmesan,  
Truffle Aioli, Grilled Baguette

Artichoke Fritters  
Lemon Garlic Aioli

Caesar Salad MGF  
Romaine Lettuce, Caesar Dressing, Croutons,  
Aged Parmesan

Arugula and Pear Salad MGF  
Julienned Salami, Gorgonzola,  
Candied Walnuts, Gorgonzola Dressing

Bistro Salad MGF  
Field Greens, Blue Cheese, Julienned Apples,  
Pistachios, Blackberry Vinaigrette

Brussels Sprouts MGF  
Lemon Vinaigrette, Bacon, Bell Pepper Blend,  
Spanish Manchego Cheese

Zuppa del Giorno  
Soup of the Day

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### Desserts

Crème Brulee GF  
Madagascar Vanilla Bean

Tiramisu  
Crème Anglaise

Chocolate Soufflé MGF  
Sea Salt Caramel Ice Cream, Toasted Almonds

Vanilla or Sea-Salt Caramel Ice Cream GF

Strawberry Sorbet GF

### Mains

All Non-Pasta Entrees are served with your choice of  
Mashed Potatoes, Rosemary Roasted Potatoes, Sweet  
Potatoes, or Parmesan Chive Polenta and Steamed  
Vegetables

Beef Bourguignon  
Burgundy Wine, Button Mushrooms, Linguini Pasta

Penne a la Basil Pesto MGF  
Basil Pesto Cream Sauce, Spinach,  
Sun - Dried Tomatoes

8oz. Sakura Frenched Pork Chop GF  
Sun-Dried Cherry Port Demi-Glace

Bistro Pot Roast  
Braised Angus Chuck, Celery, Carrots, Onions,  
Burgundy Wine

Chicken Wellington  
Chicken Breast, Mushroom-Blue Cheese Sauce,  
Served in a French Pastry

Atlantic Salmon Filet GF  
Pan Seared, Honey Mustard Glaze

Duck Confit GF  
Braised Hind Quarter, Pear-Onion Compote,  
Cider Reduction

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MGF- These dishes can be made gluten free upon request

GF- These items are gluten free

Please inform your server of any allergies so we can  
take the most care with your dishes