

The Bistro

AT MARSHDALE

5280 RESTAURANT WEEK

February 22nd – March 3rd : 3 course menu - \$35 per person exclusive of tax and gratuity.
Your choice of 1 starter, 1 main entrée, and 1 dessert

This menu will be extended through March 31st!

STARTERS

Duck Liver Pate

Aged Cognac, House Preserves, Toast Points MGF

Beef Carpaccio

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

Artichoke Fritters

Lemon Garlic Aioli

Caesar Salad

Romaine Lettuce, Caesar Dressing, Croutons,
Aged Parmesan MGF

Arugula and Pear Salad

Julienned Salami, Gorgonzola, Candied Walnuts,
Gorgonzola Dressing MGF

Bistro Salad

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

Brussels Sprouts

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

Soup du Jour

DESSERTS

Crème Brulee

Madagascar Vanilla Bean GF

Tiramisu

Crème Anglaise

Chocolate Soufflé

Sea Salt Caramel Ice Cream,
Toasted Almonds MGF

Belgium Chocolate Mousse

Candied Orange GF

Vanilla or Sea-Salt Caramel Ice Cream GF

Sorbet GF

MAINS

*All Non-Pasta Entrees are served with your choice
of Mashed Potatoes du-jour, 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

Basil Pesto Cream Sauce, Spinach,
Sun – Dried Tomatoes, Penne Pasta MGF
Add grilled chicken or tiger shrimp

8oz. Sakura Frenched Pork Chop

Sun-Dried Cherry Port Demi-Glace GF

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

Pan Seared, Honey Mustard Glaze GF

Duck Confit

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

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

WINE PAIRING

Meiomi Pinot Noir, CA

Fresh Cranberry, Candied Apple,
Sweet Oak on the finish.

\$10/glass \$36/bottle