

Bistro LeRoux Summer 2021 Menu

Soups

Roasted Tomato and Cognac Bisque
Topped with a warm Gruyère Crostini

French Onion
Topped with a Garlic Herb Crouton and melted Provolone and Swiss Cheese

Starters

Truffled Pomme Frites
Gourmet French Fries tossed with Pesto, Truffle Oil and Grana Padano Served with a Spicy Aioli

Ahi Tuna Roll
Crab and Avocado Stuffed Tuna with Sweet Chili Vinaigrette and Seasonal Radishes

Crab Cake
Served with Creamy Chipotle Rémoulade Red Cabbage, Avocado and Tomato Salsa

Goat Cheese Encroute
Madagascar Vanilla and Bing Cherry Fondue, Toasted Baguette

Salads

Mascarpone Stuffed Poached Pear Salad
Candied Walnuts, Cherries, Mascarpone Cheese and Spinach
With Vanilla Fig Vinaigrette

Pulled Pork and Potato Salad
Apple Cider Coleslaw, Hard Boiled Egg and Dill Pickle Fingerling Potato Salad
over Arugula Greens

Roasted Beet and Goat Cheese Salad
Black Berry Brandy Braised Red Cabbage Tossed with Baby Spinach
Salted Edamame, Pickled Red Onion

Garden Salad
Tomatoes, Carrots, Cucumbers, Roasted Corn Salsa, Radishes
Tossed with an Herb Dijon Vinaigrette

Add to your Salad
Filet – Salmon – Chicken

Entrées

Surf And Turf

Grilled Filet Mignon and Prosciutto wrapped Shrimp, Whipped Cream Cheese and Chive Mashed Potatoes

Black Angus Burger or Veggie Burger

Smoked Gouda, Tobacco Onions, Lettuce and Tomato
on a Toasted Bun with House Pressed Grana Padano Fries

Chicken or Eggplant Parmesan Risotto

Topped with a Spinach and Pesto Parmesan Tuile
with Ricotta, Spinach and Tomato Herb Cream Sauce

Vegetable Risotto

Red and Golden Beets, Roasted Corn, Carrots, Butternut Squash
and Asparagus over Parmesan Risotto

Bourbon Date Pork Chop

Mango and Corn Salsa, Caramelized Sweet Date and Bourbon Glazed Pork Chop
over Creamy Parmesan Risotto

Cabernet Braised Short Ribs

Apple Cider Bacon and Smoked Gouda Hominy with a Crispy Potato Nest
served with Rosemary Espagnole Sauce

Seared Sea Scallops

Prosciutto wrapped Asparagus, Sherry Butter Sauce
served with Sweet Pea Mashed Potatoes and Shaved Grana Padano

Seared Salmon

Green Chili Verde and Poblano Pepper Velouté with Bacon and Black Bean Risotto Cake
topped with a Black Bean Crema and Lotus Root Chips

Duck Confit

Cremini Mushroom Risotto, Cipollini Onion and Asparagus Arugula Salad

Butter Poached Lobster Risotto

Roasted Corn Salsa, Crispy Potato Nest and Lotus Root Chips over Creamy Parmesan Risotto

Kids Menu

Macaroni and Cheese
Chicken Tenders
Kids Cheese Burger
Kids Filet Mignon

Kids Meals come with Carrots,
French Fries or Garlic Bread.
Served with Vanilla Ice Cream
or Chocolate Ice Cream