

The Bistro & Wine Bar

LUNCH

LES SOUPES

FRENCH ONION SOUP | 10

GLACÉ OF BUTTERNUT | 9
Amoretti Cookie, Vincotto

SOUP DU JOUR | 10

LES SALADES

WARM MUSHROOM | 11
*Red Pepper and Asparagus Salad,
Crispy Egg, White Truffle Vinaigrette*

BEET | 12
*Goat Cheese Crouton, Baby Kale,
Blood Orange, Pistachio Vinaigrette*

ROMAINE | 10
*Baby Kale, Caesar Dressing,
White Anchovies, Croutons*

COBB | 14
*Bibb Lettuce, Chicken, Bacon, Avocado,
Squash, Apples, Blue Cheese Dressing*

BISTRO SALAD | 10
*Baby Greens, Shaved Baby Vegetables,
Basil Vinaigrette*

BABY ARUGULA SALAD | 11
*Port-glazed Figs, Candied Pumpkin
Seeds, Shaved Manchego Cheese,
Vincotto*

ADD-ONS
Chicken | 6 Salmon | 8 Steak | 9

HORS D'OEUVRES

FALL SACCHETTI | 12
*Pears, Cranberry Mostarda,
Chive Fondue, Fig Vincotto*

ARTISANAL CHEESE PLATE | 18
Local Honey, Seasonal Garnishes

CALAMARI | 14
*Tempura, Honey, Chipotle Aioli,
Cherry Peppers, Chili Threads*

RAW OYSTERS | 18
*Ponzu Mignonette,
House Hot Sauce, Horseradish*

CHARCUTERIE | 18
Local Cured Meats, Patés and Terrines

GRILLED OYSTERS | 19
*Pancetta, Fennel Pollen, Tomato,
Panko, Chive Fondue*

MUSSELS | 14
*Red Curry, Lobster Broth,
Coconut Milk, Lemongrass*



ENTRÉES

LOBSTER BLT | 23
*Chipotle Aioli, Bacon, Avocado,
Truffle Fries, Arugula, Tomato,
Smoked Gouda, Brioche*

SWORDFISH SANDWICH | 14
*Lemon Aioli, Arugula, Tomato,
Roasted Pepper, Ciabatta, Truffle Fries*

GRILLED CHICKEN WRAP | 12
*Red Peppers, Provolone, Prosciutto,
Pesto, Chipotle Aioli, Arugula,
Ciabatta*

STEAK FRITES | 21
Truffle Fries, Tomato and Arugula Salad

BISTRO BURGER | 15
*Bacon Jam, Bibb Lettuce, Tomato,
Gruyère, Special Sauce, Truffle Fries,
Brioche Roll*

SPA VEGAN BURGER | 13
*Avocado, Chipotle Aioli, Baby Greens,
Tomato, Chick Pea Fries, Brioche Roll*

SMOKED SALMON &
HUMMUS BURGER | 14
*Pickled Red Onions, Tomato,
Lemon Tarragon Aioli, Avocado,
Side Salad*

GRILLED BEEF TENDERLOIN
SANDWICH | 16.50
*Red Onion Jam, Boston Bibb,
Gorgonzola, Spicy Horseradish Aioli*

SMOKED TURKEY | 12
*Avocado, Bibb Lettuce, Bacon,
Tomato, Chipotle Aioli, Fries*

BRAISED SHORT RIB
SANDWICH | 14
*Tellagio Cheese, Red Onion Jam,
Ciabatta, Celery Root and Apple Slaw*

BOLOGNESE | 16
Pappardelle, Rosemary, Shaved Parmesan

LUNCH TRIO

14

DAILY MINI QUICHE

BISTRO SALAD

SOUP DU JOUR

SPA FISH

DAILY PREPARATION | 16

FLATBREADS

FIG | 14
*Prosciutto, Arugula, Vincotto,
Blue Cheese, Caramelized Onions*

CAPRESE | 10
*Pesto, Tomato, Basil,
Fresh Mozzarella, Balsamic*

MUSHROOM | 12
*Asparagus, Goat Cheese, Arugula,
Truffle Oil*

DUCK CONFIT | 14
*Smoked Gouda, Grapes, Arugula,
Caramelized Onions, Vincotto*

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

