

THE BISTRO

Appetizers

Tuna Tartare: Big Eye Tuna, Lemon Confit, Lemon Oil, Avocado Purée	16
Roasted Beet Salad: Ruby Grapefruit, Ricotta Cheese, Balsamic Vinaigrette	11
Grilled Asparagus: Grilled Rustic Bread, Truffle Vinaigrette, Parmesan, Prosciutto, Poached Egg	15
Field Green Salad: Shaved Fennel, Avocado, Tomatoes, Pine Nuts, Muscatel Vinaigrette	11
Roasted Tomato Soup: Goat Cheese, Crostini, Basil Oil	14
Roasted Shiitake and Baby Spinach Salad: Grilled Red Onions, Ricotta Salata, Balsamic Fig Vinaigrette	15
Bistro Caesar Salad: Hearts of Romaine, Shaved Parmesan, Herb Croutons	12
Hand Made Gnocchi: Braised Lamb Shoulder, Ricotta Salata	16

Pizzas & Pastas

Pizza Margherita: Tomatoes, Basil, Buffalo Mozzarella	14
Bacara Vegetable Pizza: Zucchini, Roasted Peppers, Caramelized Onions, Goat Cheese, Tomatoes, Basil	15
Wild Mushroom Pizza: Black Truffle Crème Fraiche, Wild Mushroom, Arugula, Truffle Oil	16
Prosciutto Asparagus Pizza: Mozzarella and Fontina Cheese, Prosciutto, Asparagus, Tomatoes	16
Capellini alla Primavera: Sun-Dried Tomatoes, Artichokes, Wild Mushrooms, Basil, Pine Nuts, Chardonnay, Shaved Parmesan	18
Lasagna alla Bolognese: Semolina Pasta, Plum Tomatoes, House Made Ricotta Cheese, Classic Meat Sauce	20

Entrées

Grilled Beef Tenderloin: Potato Gratin, Wilted Spinach, Roasted Shallot	32
Pan Roasted Chicken: Haricot Vert, Chive Creamy Potatoes, Cipollini Onions, Lemon, Thyme Pan Jus	26
Braised Lamb Shanks: Creamy Herb Polenta, Broccoli Raab, Baby Beets, Cabernet Thyme Sauce	23
Veal Meat Loaf: Creamy Yukon Gold Potatoes, Buttered Spinach, Braised Baby Carrots, Red Wine Gravy	20
Chicken Pot Pie: Sweet Peas, Carrots, Pearl Onions, Tarragon, Flake Puff Pastry	20
Crispy Scottish Salmon: Scallion Potato Cake, Rapini, Horseradish Hollandaise	24
Seafood & Shellfish Stew "Vizcaya": Assorted Seafood, Grilled Baguette, Spicy Tomato-Pepper Broth	24
Pan Seared Sea Scallops: Braised Apple Smoked Bacon, Napa Cabbage, Creamy Shiitake Coulis, Parsley Oil	29

Sides

Bistro Pommes Frites	Rapini with Garlic	Potato Purée
Sautéed Spinach	Braised Artichokes	
	Macaroni and Cheese	

6

Cheeses

3 for \$15 / 5 for \$19

Brie de Meaux: Cow's Milk, Soft Textured, from France
Manchego: Sheep's Milk, Firm Textured, from Spain
Humboldt Fog: Goat's Milk, Soft Textured, from California
Gorgonzola Dolce: Cow's Milk, Semi-Soft Textured, from Italy
Gouda: Cow's Milk, Firm Textured, from Holland