

BISTRO BRIE & BORDEAUX

IN-DOOR & DINING
PLEASE PRE-ORDER

OPEN FRIDAY-SUNDAY 5PM-8PM
TO-GO & CATERING ORDERS
Face Coverings Required

NO RESERVATIONS
CALL: 518-734-4911

STARTERS

Roasted Tomato Soup, Fresh Basil Puree, \$8 Pint/\$16 Quart

Classic French Onion Soup Au Gratin, \$9

Winter Bistro Salad, Organic Mixed Greens, Grape Tomatoes, Diced Rainbow Beets, Walnuts, Goat Cheese Crumble, Caramelized Apple Vinaigrette, Small \$7/ Large \$12

Fresh Lump Crab Cake with Avocado Salsa and Organic Mixed Greens \$14

Escargot, Garlic Parsley Butter (Please allow 15min) Sorry not for "To-Go" \$14

Baked Brie Tart, Cherries, Walnuts, Figs & Mixed Greens \$10

House-Made Duck Pâté, Petite Salad, Cornichons, Onion Marmalade, \$14

MAINS

Seared Sea Scallops, Blood Orange, Ginger Beurre Blanc, Sautéed Spinach, Crispy Tender Sweet Carrots, \$25

Maple Glazed Salmon, Ginger Orange Scented, Sautéed Spinach \$25

PEI Mussels & Fries, "Marinière" White Wine, Cream, Shallots, Garlic, & Parsley \$17

Seafood Risotto, Shrimp, Scallop, Mussels, Calamari, Diced Tomatoes, Zucchini & Saffron \$25

Vegetable Risotto, Diced Tomatoes, Zucchini, Asparagus Tips, Shitake Mushrooms, Fresh Basil \$18

Ricotta Gnocchi, Shitake Mushrooms, Zucchini, Sundried Tomatoes, Asparagus Tips, Grape Tomatoes, Basil Oil, Pecorino Romano Cheese \$18

Half Roasted Duck à l'Orange, Maple Orange Ginger Demi-Glace, Vegetable Medley \$20

New Zealand Herb Crusted Rack of Lamb, Fresh Whipped Mashed Potatoes, Haricot Vert \$38

Grilled Rib Eye 16oz, Brandy Peppercorn Sauce \$28

Slow Braised Beef Short Ribs, Velvety Cabernet Sauce, Fresh Whipped Mashed Potatoes, \$30

FRESH VEGETABLES AND SIDES

Sautéed Brussel Sprouts, with Bacon & Shallots \$7 **Sautéed Haricot Vert**, with Shallots \$7

Garlic Spinach \$7, **Sautéed Vegetable Medley** \$7, **Fresh Whipped Mashed Potatoes** \$7,

Hand-Cut French Fries \$7, **Warm French Baguette**, \$3.50

DESSERTS

Caramel Pear Crêpes, Warm Chocolate Drizzle \$7

Chocolate Mousse, Imported French Dark Chocolate \$8

Crème Brûlée, Madagascar Vanilla Beans \$7

Sauternes, Dessert Wine, Le Dauphin De Guiraud \$9/\$33

5%-20% OFF WINE WITH TO-GO ORDERS

REDS

Pinot Noir Bourgogne Grand Reserve, Josephine Dubois \$35
Burgundian Pinot Noir, spicy red fruits firm well rounded.

Callaway 2018 Ely Cabernet Sauvignon \$39

This Paso Robles, region wine is crisp with blackberry, herb aromas. & stiff tannins. The palate is dry, black-plum enhanced by a punch of black pepper and herbs. 94 points, Wine Enthusiast.

L'Hallali, Gigondas, Grande Reserve \$42

75% Grenache, 15% Syrah, 5% Mourvedre & Cinsault.
Concentrated, rich, zesty acidity. Extraordinary intensity, freshness, aromatic.

SIMI Cabernet, Alexander Valley 2018 \$48

Medium bodied Cabernet, very rich and full of fruit. You definitely taste the Oak. Red Cassis notes with a nice freshness.

Silver Oak Alexander Valley Cabernet 2015 \$119

A rich blend of currant, plum and black cherry fruit. Excellent structure, depth and concentration ending with firm, chewy tannins.

Zaccagnini Montepulciano d'Abruzzi Riserva 2018 \$35

It's full bodied and chewy, with lovely soft tannins and a long finish from Italy's Adriatic Coast. 90pts from Wine Spectator.

Mac Murray, Pinot Noir 2016 \$38

Rich aromas of cherry, ripe blueberries and dark current. Earthy notes, balanced perfectly with the nuance of soft vanilla from the oak aging.

Swanson Oakville Merlot 2017 \$48

Supple, full bodied, good fruit, excellent balance, and a long finish. Notes of blueberry, black currant, cedar, and toast. Great value. Four stars.

Trefethen Cabernet 2016 \$94

Finely balanced, focused 100% California Cabernet Sauvignon. Smooth and full-bodied.

Caymus Cabernet Sauvignon 2016 \$139

This wine is truly balanced, with a supple texture, Dark chocolate, sweet tobacco, cedar, vanilla and sweet licorice.

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WHITES/ROSE/SPARKLING/DESSERT

San Cipriano Pinot Grigio \$26

Pale, straw-yellow in color with a bright and flowery fragrance. Firm acidity.

Château Montaud Cotes de Provence, Rosé \$29

Fruity, floral notes, freshness and good acidity for this dry rose.

Maddalena Chardonnay, Monterey \$38

Intense flavors of tropical fruit with aromas of citrus & guava. Barrel fermentation adds a touch of spicy oak. 2018 American winery of the year.

J. Lohr "October Night" Chardonnay 2017 \$40

This is a delicious Chardonnay with complex aromas of citrus and pear. Flavors of toasted bread, butter, honey and vanilla. Balanced by palate-cleansing acidity and mouth filling richness.

Joseph Drouhin Pouilly Fuisse 2017/18 \$58

100% Chardonnay from Burgundy. Vibrant, clean and crisp with tart green apple flavors no oak aging.

Roederer Cristal \$254

The superlative French Champagne. Aromatic, rich this champagne impresses with every delightful sip.

Ruffino Prosecco Brute Rose \$33

A dry sparkling Italian rose with a breath of bubbles and a subtle fruit aroma.

Wyatt Chardonnay \$33

A bold dry California Chardonnay, crisp minerality and ripe sweet.

La Crema Sonoma Coast, Chardonnay 2018 \$40

Caramelized citrus, honeysuckle, nectarine, and spice. Attractive steely minerality. Texture is concentrated, yet supple and balanced.

Durand Reserve Sancerre \$42

100% Sauvignon Blanc. A delicious core of lemon verbena and straw laced. Hints of white peach and mineral. The finish is long and fresh. Delicious.

Taittenger Brute Champagne \$66

A classic Champagne. Lively, small bubbles, vivid flavor and a dry, crisp finish.

Le Dauphin De Guiraud, Sauternes, Dessert Wine \$33

Sweet, balanced and deliciously highlighted by excellent fruit, all driven by a backbone of bright, racy acidity. Superb length.