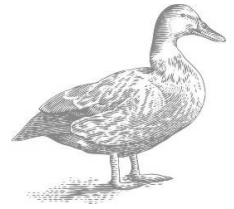


Bistro Jeanty

Cuisine Traditionnelle
Depuis 1998



APPETIZERS

Crème de Tomate en Croute
Tomato soup in puff pastry
19.00

Soupe à l'Oignon
Onion soup gratinée
18.00

Coeur de Laitue
Butter lettuce salad w/
mustard vinaigrette
18.00

Salade de Betteraves
Heirloom beets w/ arugula, feta cheese
& citrus dressing
18.00

Truite Fumée Pommes a L'huile
Home smoked trout (not cooked)
& potato salad w/ olive oil
21.00

Sole Meunière
Petrale sole filet w/ mashed potatoes
& Lemon caper butter sauce
38.00

Moules à la Normande
Mussels, steamed in cider w/ crème
fraiche & grilled bread
32.00

Croque Madame
Jambon de Paris, fried egg,
camembert sauce & fries
28.00

Flamiche aux Poireaux
Ham, leeks, lardons & goat cheese
quiche w/ butter lettuce
28.00

Pâté de Campagne Maison
Country style pâté w/ cornichons
19.00

Parfait de Foie Blond
Duck liver mousse w/ brioche
21.00

Œufs Mimosa Truffés
Black truffle deviled eggs
24.00

Escargots
w/ garlic pastis butter
21.00

Salade de Langue D'Agneau
Warm lamb tongue & potato salad
21.00

Pied de Cochon à la Moutarde
Crispy pigs foot w/ mustard sauce
19.00

Salade Maraîchère
Warm goat cheese & haricots verts
salad w/ oven roasted tomatoes &
honey vinaigrette
19.00

Salade Lyonnaise
Escarole salad w/ soft boiled egg &
warm bacon vinaigrette
21.00

Friture d'Éperlans
Fried smelt w/ spicy aioli
18.00

Quenelles de Brochet
Pike dumplings w/ lobster sauce
24.00

Saumon Fumé Maison
Home-smoked salmon "carpaccio style"
19.50

MAINS

Poularde Aux Morilles
Chicken breast w/ morel mushrooms
camembert cream sauce
39.00

Boeuf Bourguignon
Short rib bourguignon w/ lardons &
pearl onions
42.00

Blanquette de Lapin
Rabbit loin wrapped in pancetta, w/
braised leg, pappardelle pasta, shiitake
mushrooms & white truffle oil
52.00

Steak Tartare
Ground to order (not cooked) w/
croutons
26.00

Coq au Vin
Chicken, mushrooms, apple smoked
bacon & red wine stew
32.00

Steak Frites
Wagyu flat iron steak (8 oz) w/ fries &
béarnaise aioli
55.00

Fillet au Poivre
Tournedos (8 oz) w/ a black pepper
crust, haricots verts & a creamy
mushroom sauce
64.00

SIDES

Frites 8.50
Spicy Aioli 2.50
Peas & Carrots 9.00

Gratin Dauphinois 13.50
Buttered Egg Noodles
w/ parmesan 13.50

Haricots Verts 12.00
Ratatouille 14.50
Spinach au Beurre 12.00

CHEESES

Brillat-Savarin Truffé 18.00
cow's milk from Burgundy, creamy
w/ a black truffle layer

Plateau de Fromages 28.00
Chef's selection of 3 cheeses w/
garnishes

Humboldt Fog 16.00
Goat milk cheese drizzled w/
honey & port poached pear

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
18% gratuity will be added to parties of 6 or more. (2% "BOH appreciation" is added to all parties but not required.)

wines by the glass

vin mousseux, champagne

	gls	btl
domaine chandon, brut, california NV.....	17	68
hill family estate, rosé, russian river valley, NV.....	22	88
mangin et fils, brut, champagne NV.....	22	88
j lassalle, brut, premier cru, “cachet or”, NV.....	24	96
schramsberg, blanc de blancs, north coast '21.....	24	96
mangin et fils, brut nature, champagne NV.....	25	100

vin blanc, vin rosé

	gls	carafe 250ml	carafe 500ml	btl 750ml
annabella, chardonnay, napa valley '22.....	10	15	30	40
etude, pinot gris, “grace benoist ranch” carneros-napa valley '22.....	15	23	46	60
honig, sauvignon blanc, napa '23.....	16	24	48	64
miner family vineyards, chardonnay, napa valley '22.....	18	27	54	72
cade, sauvignon blanc, napa '23.....	19	28	56	76
failla, chardonnay, sonoma coast '22.....	20	30	60	80
paradigm, rosé of merlot, napa valley '22.....	20	30	60	80
château du rouet rosé of grenache/syrah, “côte de provence” '22.....	14	21	42	56
domaine allimant-laugner, pinot blanc '21.....	14	21	42	56
amelie & charles sparr, reisling, alsace '20.....	18	27	54	72
domaine curot, sancerre, loire '23.....	19	28	56	76
domaine laroche, chablis, “saint martin”, bourgogne '22.....	22	33	66	88

vin rouge

lang & reed, cabernet franc, north coast '22.....	16	24	48	64
hill family estate, merlot, “beau terre” vineyard, napa valley '20.....	16	24	48	65
carpe diem, pinot noir, anderson valley '20.....	18	27	54	72
frog's leap, zinfandel, napa valley '21.....	19	28	56	76
ballentine, cabernet sauvignon, napa valley '21.....	20	30	60	80
romeo vineyards, cabernet sauvignon, “sempre vive” napa valley '18.....	20	30	60	80
el molino, pinot noir, napa valley '22.....	24	36	72	96
jadot, beaujolais, '22.....	10	15	30	40
jean-louis chave selections, “mon cœur”, côtes-du-rhône, '22.....	16	22	42	64
clefs des murailles, vacqueyras, rhône '21.....	17	23	45	68
domaine de la monette, “terroirs de mellecey”, bourgogne, '20.....	17	23	45	68
olivier morin, “coquette”, bourgogne, '22.....	18	27	54	72
château du parenchère, “cuvée raphaël”, bordeaux supérieur, '21.....	20	30	60	80
château thivin, côte-de-brouilly, beaujolais '22.....	22	33	66	88

vin doux

	gls	375ml
domaine de durban, muscat de beaumes-de-venise, france '20.....	10	42
royal tokaji, “5 puttonyos aszú”, hungary (500ml)'17.....	21	145
château laribotte, sauternes, france '22.....	22	60
dolce, late harvest semillon/sauvignon blanc, napa valley '17.....	22	110

bistro pitcher (red /white or rosé) 750ml28

Corkage is \$35 per 750 ml \$45 for an additional 750 ml.
(we will waive one corkage for every bottle purchased from our list)

The corkage fee helps cover the cost of providing the service for patrons who bring their own wine. It includes expenses like glassware, breakage, cleaning of glassware, storage, and service the restaurant would typically make revenue from if you purchased from our wine list. We strive to provide the best experience possible while also managing our costs.