

*Jefferson's*  
**BISTRO**

**SUGGESTED WINE PAIRINGS**

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**WHITE WINES (VIN BLANC)**

	GLASS	BOTTLE
SONOMA-CUTRER, "RUSSIAN RIVER RANCHES," CALIFORNIA	\$ 11.00	\$ 48.00
STARMONT, SAUVIGNON BLANC, CALIFORNIA	\$ 9.00	\$ 38.00
J.MOREAU CHABLIS, BURGUNDY	\$ 12.75	\$ 56.00

**RED WINES (VIN ROUGE)**

TERRAZAS, MALBEC, ARGENTINA	\$ 8.00	\$ 34.00
ERATH, PINOT NOIR, OREGON	\$ 10.50	\$ 46.00

**CHAMPAGNE**

MOËT & CHANDON "IMPÉRIAL"	\$ 18.00	\$ 82.00
PIPER HEIDSIECK BRUT	\$ 15.50	\$ 65.00

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**SIGNATURE DRINKS**

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CHAMPAGNE COCKTAILS

**FRENCH 75**

BOMBAY SAPPHIRE<sup>®</sup>, LEMON JUICE, SUGAR SYRUP, SPARKLING WINE \$ 8.75

**KIR ROYALE**

CRÈME DE CASSIS, SPARKLING WINE \$ 6.50

POPULAR COCKTAILS

**FRENCH KISS**

SVEDKA<sup>®</sup> VODKA, CHAMBORD<sup>®</sup>, GRAND MARNIER<sup>®</sup>, PINEAPPLE JUICE \$ 11.50

**CLASSIC SIDE CAR**

COURVOISIER<sup>®</sup> V.S., COINTREAU<sup>®</sup>, SUGAR SYRUP, LEMON JUICE, SUGAR RIM \$ 6.95

# Jefferson's BISTRO

## ENTRÉE, SOUPE ET SALADE—APPETIZERS, SOUPS AND SALADS

### ☛ LES QUATRE CORNETS

Four Savory Filled Cones—Salad Provençal;  
Duck Confit; Pear, Blue Cheese and Walnut Medley;  
Smoked Chicken Salad

### ☛ ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms,  
Orange Hollandaise

### GRATINÉ A L'OIGNON

Onion Soup Gratine, Gruyere Cheese, Brandy

### ESCARGOT BOURGUIGNONNE

Escargots, Garlic Herb Butter

### ☛ SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts,  
Champagne Vinaigrette

### ☛ SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

### MOULES POULETTE AU PERNOD

Steamed Mussels, Pernod, Parsley, Cream

### COQUILLES ST. JACQUES PROVENCAL

Seared Scallops, Eggplant, Tomato, Pine Nuts,  
Olive Oil

## BISTRO SPECIAUX—BISTRO SPECIALS

### ☛ FRUITS DE MER

Lobster, Shrimp, Scallops and Fennel in  
Puff Pastry, Vermouth and Chive Cream

### HOMARD ROTIS AUX BEURRE

Butter Roasted Lobster Tail, Artichokes,  
Chateau Potatoes

### COTE DE BOEUF POUR DEUX

32 oz Premium Golden Angus Rib Eye Steak  
for Two, Sautéed Wild Mushrooms,  
Fresh Seasonal Vegetable, Bordelaise Sauce,  
Béarnaise Sauce, Carved Tableside

**\$10 PER PERSON SUPPLEMENT FOR THE BISTRO SPECIALS**

## LES VIANDES, POISSONS ET VOLAILLES—MEATS, SEAFOOD AND POULTRY

### FILET D'ESPADON

Grilled Swordfish Loin, Braised Lentils,  
Ginger Garlic Butter

### ☛ FILET DE SAUMON D'ATLANTIC

Fillet of Atlantic Salmon, Swiss Chard,  
Morel Mushroom, Cream Sauce

### BOUILLABAISSE, SOUPE DE POISSONS MEDITERRANÉE

Mediterranean Fish Soup "Bouillabaisse Style"  
Sea Scallops, Snapper, Shrimp, Halibut, Tomato,  
Saffron and Pernod Broth, Rouille Dip

### ☛ COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

### ☛ FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples,  
Calvados Cream

### ☛ DUO DE CANARD

Breast of Duck and Duck Confit, Parisienne Potatoes,  
French Beans, Madeira Sauce

### FILET DE BOEUF GRILLÉ

Grilled Beef Tenderloin, Portobello Mushrooms,  
Roquefort Cheese Potato Gratin,  
Green Peppercorn Sauce

### CARRE D'AGNEAU ROTIS

Roast Rack of Lamb, Artichokes, Blistered Tomatoes,  
Zucchini, Green Olive Sauce

### NAPOLEON DE LEGUMES

Napoleon of Vegetables and Portobello Mushrooms  
in Puff Pastry, Goat Cheese, Red Pepper,  
Sweet Potato Butter Sauce

### ☛ CHEF'S SPECIALTIES

### COVER CHARGE APPLIES

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.