

LEDFORD HOUSE RESTAURANT

BISTRO DINING WED-SUN 5:00 OCEAN VIEW JAZZ

APRIL 2010

MENU

Tasters

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|---------------------|--------------------|
| Cheese Plate 12.00 | Steak Tartar 10.00 |
| Soup d'Poisson 8.00 | Soup du Jour 7.00 |

Small Plates

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| Escargot, Garlic Pastis Butter 12.00 |
| Whole Garlic Roasted, Olive Oil, Thyme & Chevre 10.00 |
| Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 12.00 |
| Roast Beets, Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad 14.00 |
| Garden Greens with Basil Vinaigrette, Bleu Cheese, Crostini & Flowers 8.00 |
| Oysters on the Half Shell with Tomato Horseradish Sorbet 12.00/22.00 |
| Mussels Provençal: Tomato Concasse, Basil, Garlic & Bell Pepper with a Spicy Red Pepper Rouille 14.00 |

Entrees

fish stew

saffron, tomato, fennel, crostini & aioli 24

cassoulet

white beans, lamb, pork,
garlic sausage & duck confit 25

rabbit

white wine, dijon mustard & thyme 27

rack of lamb

mustard, thyme & lavender encrusted 32

halibut

alaskan halibut, artichoke hearts, citrus & thyme 28

soufflé

spinach, gruyere cheese, wild mushroom 24

duck

huckleberry zinfandel sauce

breast boneless & the leg "en confit" 29

steak

filet mignon, bleu cheese port sauce 29

gnocchi

creamy black chanterelle, parmigiana 12/16

Nightly Pasta \$12/16

Bistro Spécial \$25

Executive Chef: Lisa Geer

Maitre'd: Tony Geer

Personal Checks, Cash, Visa & Master Card accepted.

18 % gratuity suggested for parties of 5 or more

Corkage 15.00

3000 N. Highway 1 Albion Ca ledfordhouse.com 707.937.0282