



# Ledford HOUSE

BISTRO DINING WED-SUN 5:00 OCEAN VIEW JAZZ

## Bouchées

- Artisanal Cheese Plate 12  
 Whole Roasted Garlic, Olive Oil, Thyme & Chevre 12  
 Charcuterie Plate 14  
 Soup du Jour 10

## Appetizers

- Soup de Poisson; Roast Fish Puree with Gruyere Cheese, Aioli & Crostini 12  
 Steak Tartare, Duck Fat Potatoes & Dijon Mustard 15  
 Escargot, Garlic Pastis Butter, Parsley & Lemon 12  
 Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 14  
 Rustic Tart of Tomato, Caramelized Onions & Gorgonzola 12  
 Roast Beet, Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad 14  
 Garden Greens with Basil Vinaigrette, Bleu Cheese, Flowers & Crostini 10  
 Pacific Oysters on the Half Shell with Tomato Horseradish Sorbet 14.00/ 26.00

## Entrees

- MUSSELS PROVENÇAL Garlic, Parsley, Olive Oil, White Wine, Lemon & Aioli 20  
 MARKET FISH Changes with Availability  
 FISHERMANS STEW Tomato, Orange, Fennel, Saffron Broth with Aioli & Crostini 27  
 EGGPLANT WELLINGTON Eggplant, Peppers, Portabellas & Fontina Cheese 27  
     Baked in Puff Pastry with a Roast Pepper Coulis  
 RABBIT Half a Rabbit Braised in White Wine, Parsnips, Carrots, Dijon Mustard & Thyme 29  
 DUCK Roast Duck Breast, the Leg "en confit", with a Blackberry Zinfandel Sauce 30  
 CASSOULET Cannellini Beans, Pork, Lamb, Garlic Sausage & Duck Confit 27  
 LAMB SHANK Slow Cooked in Red Wine, Root Vegetables, Herbs & Garlic Aioli 29  
 STEAK au POIVRE Black Peppered Filet Mignon, with a Bleu Cheese Port Sauce 32  
 POTATO GNOCCHI Roast Tomatoes, Garlic, Basil with Parmesan Cheese 14/18  
 PASTA Changes nightly, ask your server please 14/18



A loaf of bread to take home - five dollars

Corkage 20.00

Personal Checks, Cash, Visa, Discover, American Express & Master Card Accepted.

18 % gratuity suggested for parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness