



# Ledford HOUSE

BISTRO DINING WED-SUN 5:00 OCEANVIEW JAZZ

Bouchées

- Artisanal Cheese Plate 14
- 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 14
- Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 14
- Rustic Tart with Roast Peppers, Capers & Feta Cheese 12
- Roast Beet, Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad 14
- Garden Greens with Basil Vinaigrette, Bleu Cheese, Pomegranate & Crostini 12
- 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
- SPANAKOPITA Spinach, Ricotta, Feta, Oregano & Lemon baked in Filo Dough 27
- 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 Tomato & Garlic with Basil & Parmesan Cheese 14/18
- PASTA Changes nightly, ask your server please 14/18

*BISTRO* SPECIAL

SERVED NIGHTLY

3 COURSE DINNER

\$30

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