

2018



Ledford

HOUSE

BISTRO DINING WED-SUN 5:00 OCEANVIEW 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 14
 Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 14
 Rustic Tart of Tomato, Caramelized Onions & Gorgonzola Cheese 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
 GALLETTE BRETON Buckwheat Crepe with Roast Butternut Squash, Kale,
 Mushrooms, Leeks & Gruyere Cheese with Onion Confit 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 Wild Mushroom & Parmesan Cream 14/18

PASTA Changes
 14/18

nightly, ask your server please



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