



OCEAN VIEW BISTRO DINING WED-SUN 5:00 OCEANVIEW JAZZ

MENU

Artisanal Cheese Plate 14.00 Steak Tartar 14.00 Soup du Jour 8.00

SMALL PLATES

Escargot, Garlic Pastis Butter 12.00
Whole Roasted Garlic, Olive Oil, Thyme & Chevre 10.00
Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 12.00
Rustic Tart of Caramelized Root Vegetables, Goat Cheese & Sage 12.00
Roast Beet, Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad 14.00
Garden Greens with Basil Vinaigrette & Bleu Cheese Crostini 9.00
Oysters on the Half Shell with Tomato Horseradish Sorbet 14.00/26.00

ENTREES

MUSSELS PROVENÇAL

Garlic, Olive Oil, White Wine, Herbs 15/20

FISHERMANS STEW

Saffron, Tomato, Orange, Fennel & Rouille 25

MARKET FISH

Petrale Sole Braised in White Wine, Almonds & Capers 28

FILO WRAP

Eggplant, Sundried Tomato, White Beans,
Braising Greens, Saffron & Basil Oil 26

DUCK

Huckleberry Zinfandel Sauce
Breast Boneless & the Leg "en confit" 29

CASSOULET

Cannellini Beans, Pork, Lamb,
Garlic Sausage & Duck Confit 26

RABBIT

Braised in White Wine, Dijon Mustard & Thyme 29

LAMB SHANK

Slow Cooked with Red Wine, Carrots, Herbs & Rouille 27

STEAK au POIVRE

Black Peppered Filet Mignon, Bleu Cheese, Port Sauce 30

GNOCCHI

Truffled Cream, Wild Mushroom, Parmesan 14/18

Nightly Pasta \$14/18

Bistro Special \$30

Corkage 18.00

Personal Checks, Cash, Visa, Discover & Master Card accepted.

18 % gratuity suggested for parties of 5 or more