

WineBistro

P i e r r e L a f o n d

soups & salads

French Onion Soup 7

Gruyere Crouton

Cream of Roasted Parsnip Soup 7

Crispy Pancetta Chip

Bistro Greens 7

Assorted Local Greens, Fresh Seasonal Vegetables, Toasted Sunflower Seeds & Sherry Vinaigrette

Iceberg Wedge 8

Bacon Lardons, Grape Tomatoes & Blue Cheese Dressing

Whole Leaf Caesar 9

Focaccia Croutons, Shaved Parmesan -With Grilled Chicken add 5

Spinach Salad 10

Shaved Pears, Red Onion, Blue Cheese, Spiced Pepitas & Balsamic Vinaigrette - with Grilled Chicken add 5

Roasted Beet & Farro Salad 8

Arugula, Red Onion and Sherry Vinaigrette with Goat Cheese

appetizers

Caramelized Onion & Goat Cheese Tart 10

Arugula & Sherry Vinaigrette

Steamed Mussels 12

Chorizo, Garlic, Tomatoes & Grilled Crostini

Hummus with Grilled Garlic Flatbread 8

Pickled Carrot Salad

Smoked Duck & White Bean Salad 11

Roasted Red Peppers, Arugula & Manchego with Mixed Olive Vinaigrette

Pan-Fried Crabcake 12

Frisée, Shaved Shallots and Radishes with Roasted Red Pepper Aioli

Cured "Carpaccio" & Crostini 11

Sliced Bresaola, Shaved Parmesan, Mizuna and Reduced Balsamic

Artisan Cheeses 13

Three Selected Cheeses with Traditional Accompaniments

flatbread

Prosciutto & Roasted Mushroom Flatbread 12

Red Onion & Humboldt Fog

Smoked Chicken & Roasted Red Pepper Flatbread 11

Garlic Cream, Roasted Corn & Provolone

Garden Tomato & Arugula Pesto Flatbread 9

Goat Cheese & Reduced Balsamic

Salami & Roasted Garlic White Bean Purée Flatbread 10

Balsamic Marinated Onions, Shaved Parmesan

panini

Prosciutto & Portobello Panini 13

Roasted Red Peppers, Provolone and Pesto Aioli on Focaccia

Turkey & Ham Panini 12

Shaved Red Onion, Goat Cheese and Sun Dried Tomato Aioli on Focaccia

Grilled Vegetable Panini 11

Seasonal Vegetables, Humboldt Fog and Balsamic Aioli on Focaccia

entrée salads

Bistro Cobb 14

Grilled Chicken, Bacon Lardons, Grape Tomatoes, Olives, Avocado, Poached Egg, Blue Cheese & Ranch

Greek Shrimp 15

Chopped Romaine, Grape Tomatoes, Cucumber, Olives, Marinated Feta & Red Wine Vinaigrette

Seafood Salad 15

Prawns, Scallops & Calamari with Frisée, Shaved Fennel, Red Onion, Radishes, Carrots & Citrus Vinaigrette

Blackened Chicken Salad 14

Shredded Romaine, Red Onions, Roasted Red Peppers, Black Beans, Cornbread Croutons & Cilantro Lime Vinaigrette

Ahi Nicoise 16

Roasted Fingerlings, Green Beans, Red Onion, Olives, Grape Tomatoes, Frisée with Poached Egg & Sherry Vinaigrette

Grilled Steak Salad 17

Frisée and Mizuna with Seasoned "Wedge" Cut Potatoes, Grilled Onions, Tomatoes, Corn and Mustard Balsamic

land

Roasted Half Organic Chicken 20

Crispy Fingerlings, Bacon Lardons, Shaved Red Onions and Frisée with Whole Grain Mustard Vinaigrette

Grilled Double Cut Pork Chop 26

Creamed Corn and Wilted Chard with Sherry Jus

Confit of Duck 24

Butternut, Asparagus and Mushroom Risotto, Duck Essence

Grilled Bratwurst 19

"Smashed" Potato Salad, Mustard Greens and Apple Walnut Relish

Braised Lamb Shank 22

Yukon Gold Gnocchi, Pearl Onions & Swiss Chard

Grilled New York Steak 27

Blue Cheese Scented Potato Croquette, Mushrooms and Broccoli Rabe

sea

Shrimp Papardelle 21

Roasted Mushrooms, Asparagus & Shellfish Cream

Stave Roasted Salmon 23

Lentil Ragout, Golden Baby Carrots with Lafond Beurre Rouge

Seared Halibut 25

Garbanzo, Piquillo Pepper and Arugula Salad with Mixed Olive Tapenade

vegetarian

Roasted Delicata Squash 17

Caramelized Cauliflower Purée, Mushrooms, Butternut, Spinach & Orzo

Vegetable Barley Risotto 15

Roasted Mixed Winter Vegetables & Asparagus with Butternut Purée

Stuffed Napa Cabbage Roll 16

Wild Rice Pilaf, Cauliflower & Mushrooms with Carrot Broth

Arugula Pesto Pasta 14

Sun Dried Tomatoes, Roasted Eggplant and Corn with Penne

Mushroom Sacchetti Pasta 18

Roasted Mushrooms, Sun Dried Tomatoes and Asparagus with a Light Chardonnay Sauce

sides

Risotto **Grilled Asparagus** **Crispy Fingerling Potatoes**
Brocoli Rabe **Creamed Corn**

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