

LB BISTRO



\$46 THREE COURSE PRIX FIXE MENU

Available Tuesday Through Sunday | Only Offered Until 6pm On Fridays & Saturdays

Hors D'oeuvres

Crispy Green Bistro Salad

endive, arugula, radish, burnt orange vinaigrette

Seafood Minestrone

sautéed shrimp

Chopped Liver

grilled baguette, egg whites, crispy capers

Escargot Persilles (+ \$8)

burgundy snails, garlic butter sauce

Plats Principaux

Moules Frites

Marinières (white wine, butter, shallots, parsley) or Provençales (tomato, onion, garlic, capers) with fries

Roasted Half Chicken

roasted carrots & parsnips de crecy, grain mustard sauce

Fillet of Sole Almondine

beurre noisette, toasted almond, white wine, asparagus, fingerling potatoes

Beef Bourguignon (+\$8)

slow braised hanger steak, bacon lardons, red wine, caramelized onions, mushrooms, mashed potatoes

Dessert

Vanilla Crème Brûlée

Chocolate Mousse

Please inform your server of any allergies. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions 20% Gratuity added to parties of 5 or more.