

# 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

#### **French Lentil Salad**

frisée, radicchio, grape tomatoes, carrot ribbons, nicoise olives, dijon vinaigrette

#### **Beef & Barley Soup**

roasted mushrooms

#### **Crispy Duck Wings**

spicy apricot glaze

### 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

#### **Corn Risotto**

duck confit, haricot verts

#### **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.