SIDES:

**Mashed Potatoes 5**

**Black Truffle French Fries 6**

**Brussels Sprouts, chestnuts** 6

**Grilled Asparagus** 7

**French Lentils & Sweet Potatoes 6**

**Sautéed Spinach 6**

APPETIZERS:

**Caesar Salad** 7

**Local and Organic Mixed Greens**

balsamic dressing 7

**Roasted Beet Salad**

arugula, hazelnuts, Point Reyes

blue cheese 9

**Endive Salad**

watercress, candied Georgia pecans, chèvre, cider vinaigrette 9

**Local Smoked Trout Tart**

apples, arugula 11

**Foie Gras au Torchon**

roasted mango purée, brioche 14

**Slow Cooked Octopus**

Anaheim peppers, capers,

tomato stew 14

**Steamed Mussels**

saffron sauce 13

**Roasted Eggplant**

local mozzarella, classic pomodoro 10

**Crispy Pork Belly**

celeriac risotto, dates, pecorino 10

**Rosemary Parmesan Cheese Fritters** 8

**Butternut Squash Soup**

crème fraîche, pistachio 7

Chef’s plats du jour

 Please ask your server about

 tonight’s selections

ENTREES:

**Paella Fourchette**

sweet Georgia shrimp, grilled chicken,

calamari, mussels, chorizo 24

 **Slow Cooked Salmon**

Brussels sprouts, chestnuts,

bacon, pommery mustard sauce 24

**Jumbo Lump Crab Pasta**

 zucchini confit, preserved lemon sauce 21

**Grilled Loup de Mer**

leeks, crispy fingerlings, mussels, saffron emulsion 28

**Hand-made Farfalle Pasta**

spinach, mushroom fricassee,

 tomato confit, roasted garlic cream 17

**Bistro Steak Frites**

hanger steak, peppercorn sauce 25

**Chicken à la Romana**

prosciutto, sage, spinach, Yukon potatoes,

lemon sauce 20

**Veal Osso Bucco**

risotto milanese, tomato confit, veal jus 26

**Duck Leg Confit**

glazed sweet potatoes, French lentils, duck jus24

**Grilled Pork Loin**

apple confit, fennel, roasted turnips,

limousin apple jus 23

**Grilled Rack of Lamb**

sunchoke purée, Brussels sprouts,

bacon-lamb jus 30

 **Braised Beef Short Rib**

classic root vegetable garnishes, bordelaise sauce 28

\*Gratuity will be added to groups of 6 or more\*

Sous Chef: Vasilie Sanchez

Executive Chef: Jeffrey Wall

la fourchette

Bistro & Lounge