

Bistro

Tuesday Dinner Menu

Shareables

- Fresh Baked Bread | daily oils & butters | 8
Hummus of the Day | served with accompaniments | 14
Sweet Potato Fries | stingin' honey garlic, goat cheese | 14
Seared Ahi Tuna | crisp greens, tomato corn-salsa, chipotle aioli | 20
Crab Rangoon | sweet chili & citrus teriyaki | 21
Charcuterie Board | artisan meats, local cheeses, jam, hummus | 26

Soups & Salads

- Soup D'jour | chef's daily selection | cup 7 | bowl 10
Veraisons Seasonal Salad | local greens, berries, pickled onion, pistachios, blue cheese, strawberry balsamic | 16
Caesar Salad | romaine, sweet corn, parmesan, tomatoes, multigrain garlic croutons | 16
+ add chicken 7 | shrimp 10 | salmon 10 | steak 10 | tofu 5

Entreés

- Tofu & Wild Mushroom Risotto | parmesan crisp, herb oil, crispy tofu, micro-greens | 30
Sirloin Filet | 8 oz, garlic mashed, vegetable of the day, choice of topping | 40
Filet Mignon | 8 oz, garlic mashed, vegetable of the day, choice of topping | MKT
Tomahawk Pork Chop | apple brandy BBQ, garlic mashed, vegetable of the day | 38
Cedar Plank Salmon | smoked maple pistou, autumn vegetable, wild rice | 39
Chicken & Sweet Potato Fettucine | roasted sweet potato, spinach, sun-dried tomato, Romano-garlic cream sauce, fresh fettucine, grilled focaccia | 38