



RUSTIQUE



ASPEN'S COUNTRY FRENCH BISTRO

{ *Shared things to start with* }

CHARCUTERIE BOARD: ASSORTMENT OF PÂTÉ & DRIED AGED MEATS	24.00
TRUFFLE FRITES WITH PECORINO	12.00
CRISPY CALAMARI WITH SPICY ROMANA SAUCE	15.00
CHICKEN LIVER PÂTÉ SPREAD	6.00

{ *Soups and Salads* }

SOUP DU SOIR	10.00
AUTHENTIC ONION SOUP GRATINÉE	12.50
MIXED GREENS WITH ASPARAGUS, VINE RIPE TOMATOES & DIJON VINAIGRETTE	13.00
CHARCUTERIE SALAD: MIXED GREENS, DRY AGED MEATS DIJON VINAIGRETTE	16.00
CAESAR SALAD PROVENÇAL WITH BASIL CROUTONS	14.50

{ *Small Plates* }

MACARONI AND CHEESE WITH ROASTED MUSHROOMS AND TRUFFLE	14.00
SALMON TARTARE WITH CAPERS, CUCUMBER & AMERICAN CAVIAR	15.00
ESCARGOTS "CLASSIQUE"	15.00
LE GRENOUILLE: FROGS' LEGS WITH PARSLEY AND GARLIC	16.00
BLACK MUSSELS, WHITE WINE, GARLIC, BUTTER, AND FINE HERBS	19.00
HALF ORDER OLD WORLD RISOTTO	PRICED DAILY
SOUFFLÉ AU FROMAGE	15.00
LOBSTER SAFFRON QUICHE WITH MIXED GREENS AND DIJON VINAIGRETTE	22.00
FOIE GRAS DU SOIR	24.00

{ *Entrees* }

ROASTED CHICKEN	31.00
APRICOT & SERRANO SAGE STUFFING, BRUSSELS SPROUTS AND ROASTING JUS	
GRILLED SALMON	34.00
WARM HORSERADISH POTATO. MUSHROOM AND SPINACH SALAD	
PAN ROASTED TROUT	29.00
WITH FINGERLING POTATOES, MUSHROOMS, LIGHT TOMATO BÉARNAISE	
BRAISED SHORT RIBS OF BEEF "POT-AU-FEU"	36.00
ROASTED CARROTS, POTATOES AND HORSERADISH CRÈME	
STEAK AU POIVRE CLASSIC	32.00
(FLAT IRON) WITH POMMES FRITES	
STEAK AU POIVRE AMERICAN	45.00
(DRY AGED RIB EYE) WITH POMMES FRITES	
DUCK CONFIT LEG	35.00
ROASTED APPLE, PORK RILLETTE, GOAT CHEESE GALETTE, SHERRY GASTRIQUE	
SEARED AHI TUNA	32.00
SERRANO HAM, FENNEL, ARTICHOKE HEARTS, CRUSHED WHITE BEAN VINAIGRETTE	
PLAT DU JOUR	PRICED DAILY
MARKET FRESH FISH	PRICED DAILY
OLD WORLD RISOTTO-CHANGES NIGHTLY	PRICED DAILY
CALF'S LIVER	32.00
BACON AND ONIONS, POTATO PURÉE AND SAUCE DIJON	
CRISPY SWEET BREADS OF VEAL	24.00/35.00
GRATIN OF POTATOES, CRIMINIS, BUTTERNUT SQUASH, & TRUFFLED BRANDY CREAM	
LAMB SHANK STEW	37.00
CARROTS, PARSNIPS, CRIMINIS, TOPPED WITH CHEESE SOUFFLÉ	

{ *Sides* }

CONE OF POMMES FRITES	POTATO PURÉE	SAUTÉED ASPARAGUS
CARAMELIZED BRUSSELS SPROUTS	SAUTÉED GARLIC SPINACH	
	8.50	
TRUFFLE FRITES WITH PARMESAN	12.50	