

323



RUSTIQUE

## ASPEN'S COUNTRY FRENCH BISTRO

### { Small Plates }

CHARCUTERIE: PÂTÉ DE FOIE AUX PISTACHES, PARMA HAM AND SAUCISSON DE LYON	12.00
SALMON TARTARE: CAPERS, POTATO, AND DILL	12.00
SOUFFLÉ AU FROMAGE	12.00
ESCARGOTS "CLASSIQUE"	12.00
LA GRENOUILLE: FROGS' LEGS WITH TOMATO GARLIC BUTTER	14.00
CRISPY CALAMARI WITH SPICY ROMANA SAUCE	14.00
BLACK MUSSELS, WHITE WINE, THYME AND CHILI	15.00
TONIGHT'S RISOTTO	PRICED DAILY

### { Soups and Salads }

SOUP DU SOIR	8.50
AUTHENTIC ONION SOUP GRATINÉE	9.50
ORGANIC MIXED GREENS WITH DIJON VINAIGRETTE	8.50
CAESAR SALAD PROVENÇALE	10.00
ARTICHOKE VINAIGRETTE WITH RED BELL PEPPER AND OLIVE COMPOTE	12.00
ENDIVE AND ARUGULA SALAD WITH BLUE CHEESE AND POACHED PEARS	13.00
HEIRLOOM TOMATOES WITH PURPLE BASIL, OLD BALSAMIC AND SMOKED SALT	14.00

### { Entrees }

BOUILLABAISSSE: FISHERMAN'S STEW, WITH CROUTONS AND ROUILLE	26.00
GRILLED WILD SALMON, RAGOUT OF SUMMER SQUASH, TOMATO SALAD	27.00
MARKET FRESH FISH	PRICED DAILY
ROASTED HALF CHICKEN WITH POTATO PUREE, NATURAL JUS	25.00
DUCK LEG CONFIT WITH WARM SPINACH SALAD, CHERRIES AND WALNUTS	25.00
LE PLAT DU JOUR	PRICED DAILY
STEAK AU POIVRE, WITH POMMES FRITES	27.00
• POT-AU-FEU: BRAISED SHORT RIBS OF BEEF, HORSERADISH SAUCE	28.00

### { Weird Dishes }

RABBIT MOUTARDE, WITH PAPPARDELLE PASTA AND GARDEN VEGETABLES	23.00
CALF'S LIVER WITH BACON AND ONIONS, POTATO PURÉE, AND SAUCE DIJON	24.00
SAUTÉED SWEETBREADS WITH SPINACH AND WILD MUSHROOMS	26.00

### { Plats Du Jour }

MONDAY – COQ AU VIN
TUESDAY – CHICKEN PAILLARD, ARUGULA AND TOMATO
• WEDNESDAY – OSSO BUCO WITH SOFT POLENTA
THURSDAY – GRILLED VEAL CHOP
FRIDAY – SEAFOOD CREPES WITH LOBSTER
SATURDAY – HERB-ROASTED LEG OF LAMB
SUNDAY – LE PLAT DU CHEF

### { Sides }

• FRIES IN A CONE
POTATO PURÉE
CARAMELIZED BRUSSELS SPROUTS
• GARLIC SPINACH
MACARONI AND MUSHROOMS
5.00

