

Coq au Vin | Bistro Menu

Spring 2025

Appetizers

Gyoza	16
Pork, cabbage, ginger, green garlic, kumquat ponzu	
Velouté	12
Broccoli, fennel bulb, potato, cream, crouton	
Crêpe	18
Salmon mousse, arugula, dill	
Shimejii Mushrooms	9
Broccoli florets, green garlic, ginger, vinegar broth	
Croûtes	13
Morels, green Garlic, cream, toast	
Market Garden Salad	15
Greens, vinaigrette, fromage blanc, hazelnuts	

First Courses

Pasta al Forno	22
Casarecce noodles, mortadella cream sauce, spinach	
Tagliatelle	27
Hand made broad noodles, rabbit-chanterelle ragú, Parmigiano Reggiano	
Quenelle	25
Chicken breast dumpling, consommé, candy cap mushrooms, ginger	
Polenta	23
Heirloom cornmeal, pork ragú, Parmigiano Reggiano	

Main Courses

Coq au Vin	32
Red wine braised cock, bacon, mushrooms, creamed potato	
Canard	39
Herbed duck breast, purple broccoli, potato-celeriac purée	
Steak Frites	35
Top sirloin, pommes frites, aioli	

Dessert

Vanilla Bean Gelato	16
Almond friand cake, candied blood orange, chocolate pastille	

Wines by the glass

Sparkling Rosé	13
Notte Rosa Modena Italy	
Gewürtztraminer	13
Botaneity Amity Oregon	
Cinsault	13
Famille Farbre Corbieres France	