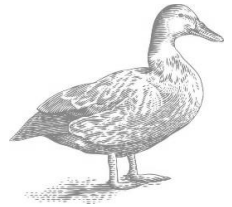


Bistro Jeanty

Cuisine Traditionnelle
Depuis 1998



APPETIZERS

Crème de Tomate en Croute

Tomato soup in puff pastry
19.00

Soupe à l'Oignon

Onion soup gratinée
18.00

Coeur de Laitue

Butter lettuce salad w/
mustard vinaigrette
18.00

Salade de Betteraves

Heirloom beets w/ arugula,
feta cheese & citrus dressing
18.00

Truite Fumée Pommes a L'huile

Home smoked trout (not cooked)
& potato salad w/ olive oil
21.00

Pâté de Campagne Maison

Country style pâté w/ cornichons
19.00

Parfait de Foie Blond

Duck liver mousse w/ brioche
21.00

Œufs Mimosa Truffés

Black truffle deviled eggs
24.00

Escargots

w/ garlic pastis butter
21.00

Salade de Langue D'Agneau

Warm lamb tongue & potato
salad 21.00

Salade Maraîchère

Warm goat cheese & haricots verts
salad w/ oven roasted tomatoes &
honey vinaigrette
19.00

Salade Lyonnaise

Escarole salad w/ soft boiled egg &
warm bacon vinaigrette
21.00

Friture d'Éperlans

Fried smelt w/ spicy aioli
18.00

Quenelles de Brochet

Pike dumplings w/ lobster sauce
24.00

Saumon Fumé Maison

Home-smoked salmon “carpaccio style”
19.50

MAINS

Sole Meunière

Petrale sole filet w/ mashed potatoes
& Lemon caper butter sauce
38.00

Moules à la Normande

Mussels, steamed in cider w/ crème
fraîche & grilled bread
32.00

Coq au Vin

Chicken, mushrooms, apple smoked
bacon & red wine stew
32.00

Croque Madame

Jambon de Paris, fried egg,
camembert sauce and fries
28.00

Boeuf Bourguignon

Short rib bourguignon w/ lardons &
pearl onions
42.00

Cassoulet

Baked beans w/ duck confit,
Toulouse sausage, pork belly,
ham hock & apple smoked bacon
48.00

Blanquette de Lapin

Rabbit loin wrapped in pancetta, w/
braised leg, pappardelle pasta, shiitake
mushrooms & white truffle oil
52.00

Steak Tartare

Ground to order (not cooked) w/
croutons
26.00

Poularde Aux Morilles

Chicken breast w/ morel mushrooms
camembert cream sauce
39.00

Steak Frites

Wagyu flat iron steak (8 oz) w/ fries &
béarnaise aioli
55.00

Fillet au Poivre

Tournedos (8 oz) w/ a black pepper
crust, haricots verts & a creamy
mushroom sauce
64.00

SIDES

Frites 8.50

Spicy Aioli 2.50

Peas & Carrots 9.00

Gratin Dauphinois 13.50

Buttered Egg Noodles

w/ parmesan 13.50

Haricots Verts 12.00

Ratatouille 14.50

Spinach au Beurre 12.00

CHEESES

Brillat-Savarin Truffé 18.00

cow's milk from Burgundy, creamy
w/ a black truffle layer

Plateau de Fromages 28.00

Chef's selection of 3 cheeses w/
garnishes

Humboldt Fog 16.00

Goat milk cheese drizzled w/
honey & port poached pear

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
18% gratuity will be added to parties of 6 or more. (2% “BOH appreciation” is added to all parties but not required.)

wines by the glass

vin mousseux, champagne

	gls	btl
domaine chandon, brut, california NV.....	17	68
hill family estate, rosé, russian river valley, NV	22	88
mangin et fils, brut, champagne NV	22	88
j lassalle, brut, premier cru, “cachet or”, NV.....	24	96
schramsberg, blanc de blancs, north coast ’21.....	24	96
mangin et fils, brut nature, champagne NV	25	100

vin blanc, vin rosé

	gls	carafe 250ml	carafe 500ml	btl 750ml
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annabella, chardonnay, napa valley ’22	10	15	30	40
etude, pinot gris, “grace benoist ranch” carneros-napa valley ’22	15	23	46	60
honig, sauvignon blanc, napa ’23.....	16	24	48	64
miner family vineyards, chardonnay, napa valley ’22	18	27	54	72
cade, sauvignon blanc, napa ’23	19	28	56	76
failla, chardonnay, sonoma coast ’22.....	20	30	60	80
château du rouet rosé of grenache/syrah, “côte de provence” ’22.....	14	21	42	56
domaine allimant-laugner, pinot blanc ’21	14	21	42	56
famille vincent, chardonnay, bourgogne, ’22	17	23	45	68
amelie & charles sparr, reisling, alsace ’20	18	27	54	72
domaine curot, sancerre, loire ’23.....	19	28	56	76
domaine laroche, chablis, “saint martin”, bourgongne ’22.....	22	33	66	88

vin rouge

lang & reed, cabernet franc, north coast ’22.....	16	24	48	64
hill family estate, merlot, “beau terre” vineyard, napa valley ’20.....	16	24	48	65
carpe diem, pinot noir, anderson valley ’20	18	27	54	72
frog’s leap, zinfandel, napa valley ’21.....	19	28	56	76
ballentine, cabernet sauvignon, napa valley ’21	20	30	60	80
romeo vineyards, cabernet sauvignon, “sempre vive” napa valley ’18	20	30	60	80
el molino, pinot noir, napa valley ’22.....	24	36	72	96
jadot, beaujolais, ’22.....	10	15	30	40
jean-louis chave selections, “mon cœur”, côtes-du-rhône, ’22.....	16	22	42	64
clefs des murailles, vacqueyras, rhône ’21	17	23	45	68
domaine de la monette, “terroirs de mellecey”, bourgogne, ’20.....	17	23	45	68
olivier morin, “coquette”, bourgogne, ’22.....	18	27	54	72
château du parenchère, “cuvée raphaël”, bordeaux supérieur, ’21.....	20	30	60	80
château thivin, côte-de-brouilly, beaujolais ’22	22	33	66	88

vin doux

	gls	375ml
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domaine de durban, muscat de beaumes-de-venise, france ’20	10	42
royal tokaji, “5 puttonyos aszú”, hungary (500ml)’17	21	145
château laribotte, sauternes, france ’22	22	60
dolce, late harvest semillon/sauvignon blanc, napa valley ’18	22	110

bistro pitcher (red /white or rosé) 750ml

28

Corkage is \$35 per 750 ml \$45 for an additional 750 ml.
(we will waive one corkage for every bottle purchased from our list)

The corkage fee helps cover the cost of providing the service for patrons who bring their own wine. It includes expenses like glassware, breakage, cleaning of glassware, storage, and service the restaurant would typically make revenue from if you purchased from our wine list. We strive to provide the best experience possible while also managing our costs.