

Bistro Moderne

Contemporary cuisine with classic French influences

Open Daily: 11:30 AM - 10:00 PM | 123 Culinary Avenue, Gourmet District | 555-123-4567

Starters

Begin your culinary journey with our carefully crafted appetizers

Truffle Arancini

\$14

Crispy risotto balls with wild mushrooms, black truffle, and parmesan, served with truffle aioli

V

Seared Scallops

\$18

Pan-seared sea scallops with cauliflower purée, crispy pancetta, and herb oil

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Beet Carpaccio

\$12

Thinly sliced roasted beets with goat cheese mousse, candied walnuts, and champagne vinaigrette

V

GF

Tuna Tartare

\$16

Hand-cut sushi-grade tuna with avocado, cucumber, radish, sesame, and yuzu ponzu

Chef's Recommendations

Côte de Boeuf for Two

\$85

32oz dry-aged ribeye with roasted bone marrow, confit garlic, and thyme jus. Served with potato gratin and seasonal vegetables

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Main Courses

Seasonal and locally-sourced ingredients prepared with French techniques

Duck Breast

\$32

Honey and lavender glazed duck breast with cherry jus, parsnip purée, and braised red cabbage SIGNATURE

Rack of Lamb \$38

Herb-crusted New Zealand lamb with ratatouille, rosemary jus, and pommes dauphine

Bouillabaisse \$29

Traditional Provençal seafood stew with market fish, shrimp, mussels, and saffron rouille SPICY

Wild Mushroom Risotto \$24

Creamy Arborio rice with assorted wild mushrooms, white wine, parmesan, and truffle oil V GF



Desserts

Sweet indulgences crafted by our pastry chef

Chocolate Soufflé \$12

Warm dark chocolate soufflé with vanilla bean ice cream and salted caramel sauce *(Please allow 15 minutes)*

Crème Brûlée \$10

Classic vanilla bean custard with caramelized sugar crust and seasonal berries GF

Tarte Tatin \$11

Upside-down caramelized apple tart with crème fraîche ice cream and spiced caramel

Cheese Selection \$16

Curated artisanal cheeses with honey, dried fruits, nuts, and artisan crackers

Please inform your server of any allergies or dietary restrictions. We are happy to accommodate when possible.

A 20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked foods may increase your risk of foodborne illness.