



Prix Fixe Menu

Choice of 1 first course & 1 second course

First Course

Soups and Salads

Authentic Onion Soup Gratinée

Basil Caesar Salad
Basil Croutons

Simple Greens Salad
Green Beans - Dijon Vinaigrette

Beet Salad-
Pickled Blueberries - Hazelnuts -
Goat Cheese

Spinach Salad
Lardons - Shirred Egg - Shallot Vinaigrette

Small Plates (\$3 sup)

Macaroni and Cheese
Roasted Mushrooms - Truffle

Salmon Tartare*
Sautéed Fennel—American Caviar—
House Potato Chips—Crème Fraiche Aioli

Escargots
Our Version of the Classic

Soufflé Au Fromage

Second Course

\$36 Prix Fixe Options

Coq au Vin
Mushrooms - Bacon - Pearl Onions
Butter Noodles

Pan Roasted Ruby Trout
Shaved Brussels Sprouts - Whole Grain Mustard
Fingerlings Potatoes - Citron Beurre Blanc

Old World Pulled Short Rib Risotto
Sherry Gastrique - Bell Peppers - Pine Nut

Steak au Poivre
Flat Iron 8oz with Pommes Frites

\$39 Prix Fixe Options

Salmon a la Plancha
Braised Lentils du Puy - Baby Carrots - Yogurt
- Pickled Pearl Onions - Dill - Cumin

Milk Fed Veal Calf's Liver
Potato Puree - Pickled Red Onion -
Smoked Bacon - Sauce Robert

Duck Leg Confit A L'Orange
Warm Farro Salad - Smoked Duck Breast -
Pickled Sour Cherry - Fennel - Orange Demi

\$42 Prix Fixe Options

Beef "Pot-au-Feu"
Fingerling Potatoes - Carrots - Mushrooms -
Horseradish Crème

Steak au Poivre (\$3 sup)
Rib Eye 14oz with Pommes Frites

Shared Things to Start With

Charcuterie Board / 26
Assortment of Pâté & Dried Aged Meats

Crispy Calamari / 18
Spicy Romana Sauce

Chicken Liver Pâté / 9
Crostoni - Fruit Preserves

Cone of Pommes Frites / 9

Truffle Frites with Parmesan / 16

Crispy Frog's Legs / 18
Lemon Garlic Cream Sauce - Gremolata

Sides

Caramelized Brussels Sprouts / 9
Sherry Gastrique - Lardons

Sautéed Garlic Spinach / 9

Roasted Baby Carrots / 12
Yogurt - Dill - Cumin

Sweet Potato Puree / 10

Potato Purée / 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
05/16/17

Nightly Specials will be added as well

ZAGAT
2014

Rustique Bistro

FOOD	DECOR	SERVICE	COST
23	22	24	\$49

A "high quality-to-price ratio" is the hallmark of this "warm", "relaxed country French" "charmer" whose servers, like Aspen locals, "are trained for speed" to "make sure" you enjoy dining on the "old" "traditional bistro fare" ("for added value, try the car menu"), what's more, since it lacks the "glitz" of its more "well-known" neighbors, reservations are easier to score.

As rated on zagat.com

