

# BARDOT

BRASSERIE

BRUNCH

## HORS D'OEUVRES

### PASTRY BASKET

canelé de bordeaux, kouign-amann, pain aux raisins, pain aux chocolats

### ASSIETTE DE FRUITS

market fruit, crème fraîche, buckwheat honey, vanilla bean

### PRIME STEAK TARTARE\*

usda prime filet, egg yolk, sauce verte, potato chips

### OEUF MIMOSA

four caviar deviled eggs

### ESCARGOT DE BOURGOGNE

classically prepared, absinthe butter, garlic, baguette

### HOUSE SMOKED SALMON

dill fleurette, hard-boiled egg, capers, pumpernickel, everything spice supplement: white sturgeon caviar\*

### HASS AVOCADO TARTINE

toasted croissant, ginger lime vinaigrette, radishes, fennel pollen

## Fruits de Mer

WEST COAST OYSTERS\* SIX FOR | TWELVE FOR

### SHRIMP COCKTAIL

### CLAMS ON THE HALF SHELL\*

### CAVIAR SERVICE\*

imperial baika 30g

royal ossetra 30g

imperial kaluga MINA reserve 30g

### GRAND CAVIAR TASTING MP

## Le Fromage

seasonal fruit, housemade jam & candied hazelnuts

COURONNE DE FONTENAY\* goat EPOISSES BERTHAUT\* cow

ROQUEFORT AOP\* raw sheep blue TÊTE DE MOINE\* raw cow

MIMOLETTE VIEILLE\* cow READING RACLETTE\* raw cow

selection of three | enjoy all six

## SOUPES ET SALADES

### ONION SOUP GRATINÉE

classic beef broth, levain croutons, cave-aged gruyère

### ROASTED BEETS & CARAMELIZED GOAT CHEESE

caña de cabra, wild arugula, almond praline, cassis vinaigrette

### SALAD VERTE

butter lettuce, fines herbes, dijon vinaigrette

## ENTRÉES

### OMELETTE AUX FINES HERBES\*

gruyère cheese, hash browns, green salad

### AMERICAN IN PARIS\*

two eggs any style, bacon, hash browns, toasted levain

### FRENCH TOAST

brioche french toast, vanilla bean mascarpone

almond brittle, orgeat syrup

supplement: 3 oz. seared foie gras\* +18

### CROQUE MADAME\*

house ham & brie on toasted brioche, sunny side up egg, sauce mornay

served with hash browns or green salad

### TARTE FLAMBÉE\*

smoky bacon, caramelized onions, fromage blanc

sunny side up cage-free eggs

## Bardot Benedicts

### DUCK CONFIT\*

### PARIS HAM\*

### SMOKED SALMON\*

### HASS AVOCADO\*

### LE STEAK BURGER\*

dry-aged prime rib patty, comté cheese, aioli

served with hand-cut french fries or green salad

### STEAK & EGGS\*

8 oz. prime hanger steak, horseradish crème fraîche, 2 cage-free eggs any style

### SHORT RIB HASH\*

braised prime beef short rib, kennebec potatoes, madeira-glazed mushrooms

sunny side up cage-free eggs

### THE BREAKFAST SANDWICH\*

english muffin, cage-free egg, fennel breakfast sausage, paris ham, smoked bacon cheese

fondue served with hash browns or green salad

### BARDOT QUICHE

fresh goat cheese, roasted mushrooms, hash browns & green salad

## SIDE DISHES

### SEASONAL BERRIES

### CRISPY HERBED HASH BROWNS

### DOUBLE-CUT APPLEWOOD BACON

### BLACK TRUFFLE FRIES

### BREAKFAST SAUSAGE

# BARDOT

BRASSERIE

DINNER

## HORS D'OEUVRES

### STEAK TARTARE\*

usda prime filet, egg yolk, sauce verte, potato chips

### OEUF MIMOSA\*

four caviar deviled eggs

### PUMPKIN RISOTTO

sage, orange butter, toasted pumpkin seeds, roasted squash

### SMOKED SALMON RILLETTES

lemon aioli, buttermilk, fine herbes, caraway seed, pumpernickel toast

### ESCARGOTS DE BOURGOGNE

classically prepared, absinthe butter, garlic, baguette

### PAN-ROASTED FOIE GRAS

pain perdu, caramelized apple, calvados glaze

### TARTE FLAMBÉE

alsatian style tart, smokey bacon, caramelized onion, fromage blanc

### MOULES MARINIÈRE

PEI mussels, pernod cream, eseplette aioli

## Charcuterie

### JAMBON DE PARIS

parker house rolls, ramp remoulade, pickle chips, cultured butter

### PÂTE GRAND-MÈRE

grandmother style pâté, blueberry mostarda, roasted baguette

### FROMAGE DE TÊTE

heritage pork terrine, cocktail onions, eseplette aioli, grilled levain

tasting of all three

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### ONION SOUP GRATINÉE

classic beef broth, levain croutons, cave aged gruyere

### POACHED PEARS

wine poached and shaved pears, brioche croutons, fourme d'ambert, gem lettuce

### ROASTED BEETS & CARAMELIZED GOAT CHEESE

cañs de cabra, wild arugula, almond praline, cassis vinaigrette

### DUCK À L'ORANGE SALAD

duck confit, sauce remoulade, endive, orange glaze

### SALADE VERTE

butter lettuce, fines herbes, easter egg radish, dijon vinaigrette

## Plats Principaux

large format entrées, serves two

### WHOLE ROASTED DUCK

red rice, duck jus, baby turnip and carrot, roasted breast, crispy confit leg

### BARDOT WELLINGTON

12oz prime filet mignon, bayonne ham, luxelles black truffle, pommes purée, sauce perdue

## ENTRÉES

### BLACK COD BOUILLABAISSE

saffron broth, steamed mussels, sauce rouille

### HERITAGE CHICKEN RÔTI

1/2 free range chicken from Mary's Farm, broccoli rabe, sauce vin jaune

### TOURNEDOS AU POIVRE

prime filet, green peppercorn, potato fondant

### RED BEET PARISIAN GNOCCHI

chèvre, yellow beet velouté, pomegranates, sorrel

### STEAK FRITES

prime, dry-aged, maître d butter, sauce bordelaise

### IDAHO TROUT AMANDINE

passion fruit beurre noisette, haricots verts, marcona almonds

### 16 oz. HERB-ROASTED PRIME RIB\*

creamy spinach, rosemary jus

### GLAZED BEEF SHORT RIB

baby confit carrots, mushrooms ficasse, short rib jus

### CÔTE DE PORC\*

quince purée, poached quince, mustard jus, braised cabbage

## ACCOMPANIMENTS

add to any entrée

SEARED FOIE GRAS | MAINE LOBSTER | SIX OAK-GRILLED SHRIMP

FRESH BLACK TRUFFLE | ROASTED BONE MARROW

## ACCOUTREMENTS

BLACK TRUFFLE FRIES  
CREAMY SPINACH

MACARONI &  
MIMOLETTE GRATINÉE

MADEIRA MUSHROOMS  
POMMES PURÉE