

BARDOT

B R A S S E R I E
D I N N E R

brunch saturday & sunday 9:30 am - 1:30 pm * dinner daily 5:00 pm - 10:30 pm

STARTERS

HORS D'OEUVRES TOWER* 26pp

allow our kitchen to prepare a tasting featuring six of our signature starters for your table to enjoy canape style

STEAK TARTARE* 19

usda prime filet ground to order, egg yolk, sauce verte, gaufrette potato chips

DUCK WINGS À L'ORANGE 18

confit & then wood-roasted, blood orange glaze, citrus supremes, sauce maitaise

FOIE GRAS PARFAIT 21

chilled mousse of la belle foie gras, ruby port gelée
cornichons & grilled country bread

KING CRAB CRÊPE* 22

buckwheat flour crêpe, black trumpet mushrooms
sunny-side egg, brittany cider beurre blanc

CHARCUTERIE BOARD 27

prosciutto di parma, french dry salame, country pâté, pork rillettes
dijon mustard, cornichons & grilled country bread

SEARED FOIE GRAS* 29

la belle foie gras, red camargue rice, winter vegetable matignon
red cabbage aigre-doux

ESCARGOTS BARDOT 23

wild burgundy snails wrapped individually in puff pastry, toasted hazelnuts
chartreuse-garlic butter

BONE MARROW EN PERSILLADE 19

wood grilled marrow bone, garlic and parsley crust, tangy radish salad

Fête Royale

celebrate with a three course family style feast
custom designed for you and your guests
full table participation required 90pp

ENTRÉES

LOUP DE MER AU FENOUIL 56

wood roasted mediterranean sea bass, pastis braised fennel, fingerling potatoes
olive oil, grilled lemon

SALMON AUX LENTILLES* 37

ora king salmon, beluga lentils, smoked tomato vinaigrette

SCALLOPS MEUNIERE 46

u-10 dayboat scallops roasted in brown butter, sultanas, brassicas
pine nuts, mint, fried capers & lemon

BLACK COD PROVENÇAL 58

oil cured olives, toasted garlic, winter vegetable & artichoke barigoule

MOULES FRITES* 36

prince edward island mussels, garlic butter, white wine, tarragon, hand cut fries, aioli

HERITAGE CHICKEN RÔTI 34

1/2 free-range chicken from bobo farms, mushroom bread pudding
green beans, sauce vin jaune

DOUBLE CUT PORK CHOP 42

oak smoked duroc pork, bacon lardons, root vegetables
horseradish pomme purée, grain mustard beurre blanc

RACK OF LAMB "FRITES"* 54

cast iron seared 8 bone NZ lamb rack, chickpea fries, basque piperade
garlic spinach, basil pistou

PARISIAN GNOCCHI 37

tete de moine cheese, chanterelle mushrooms, brussels sprouts, butternut squash
french black truffles, roasted garlic velouté

Le Fromage

walnut mustard, seasonal jam & candied hazelnuts

COURONNE DE FONTENAY* goat * READING RACLETTE raw cow

MIMOLETTE VIEILLE* cow * CREMEUX DE BOURGOGNE cow

FOURME AU MOELLEUX* cow * TÊTE DE MOINE raw cow

PERAIL DE BREBIS raw sheep

selection of three 19 | each additional 6

*aged by master affineur rodolphe le meunier

SOUPES & SALADES

ONION SOUP GRATINÉE 18

classic beef broth, baguette crostini, cave-aged gruyère

**add braised short rib, black truffle & soft poached egg* 23

MAINE LOBSTER BISQUE 23

classically prepared with brandy, roasted tomato, puff pastry, fennel & tarragon

ROASTED BEETS & CAMELIZED GOAT CHEESE 19

heirloom beets, wild arugula, toasted hazelnuts, cassis vinaigrette

FRISÉE, BACON & EGG* 19

double smoked bacon, soft poached egg, herbed croutons, sherry vinaigrette

D'ANJOU PEAR & FRENCH BLUE CHEESE 22

belgian endive, watercress, candied walnuts, dates, white balsamic

BARDOT SALAD 17

red & green gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

Prime Steaks

all steaks are USDA prime, grilled over oak wood
served w/hand cut fries & choice of sauce

8 oz FILET MIGNON* 69

10 oz FLAT IRON, STRAUSS GRASS-FED* 49

16 oz BONE IN NY STRIP, STRAUSS GRASS-FED* 71

14 oz DOUBLE-CUT RIB EYE* 65

saucés: brandy-peppercorn, blue cheese fondue
bordelaise, horseradish crème fraîche, classic béarnaise

SURF & TURF

add KING CRAB LEG, MAINE LOBSTER TAIL

or SEARED FOIE GRAS* to any entrée 29

SIDE ORDERS

HARICOTS VERTS - lemon-butter, candied almonds 14

MACARONI & MIMOLETTE GRATINÉE - sauce béchamel 16

ROASTED BRUSSELS SPROUTS - smoked bacon, sherry vinegar 14

CHICKPEA FRITES - eggplant fondant, basque piperade, basil pistou 15

MUSHROOM VOL-AU-VENT- garlic velouté, sherry wine 16

BLACK TRUFFLE FRENCH FRIES - aioli 14

BARDOT

BRASSERIE
DINNER

brunch saturday & sunday 9:30 am - 1:30 pm * dinner daily 5:00 pm - 10:30 pm

Champagne Cart

DOM PÉRIGNON

epernay, champagne, france 2004 55
*crisp green apple and bartlett pear
hints of almond with a fresh baked brioche finish*

RUINART BLANC DE BLANCS

reims, champagne, france nv 30
crisp apple, citrus fruit, honey suckle and fresh baked bread

VEUVE CLICQUOT ROSÉ

champagne, france nv 39
*wild raspberry, strawberry, rose petal, with a creamy texture
and a mineral finish*

GÉRARD BERTRAND CRÉMANT DE LIMOUX ROSÉ

limoux, france 2015 14
*racy and bone dry with bing cherry, strawberry
hints of citrus with a limestone finish*

RENARDAT-FÂCHE

cerdon du bugy, savoie, france 2016 17
raspberry, strawberry, rose petals with a light and sweet finish

RED

BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

burgundy, france 2013 16
*fresh strawberry and ripe cherry notes
with accents over turned black soil and baking spices*

ALEXANA 'REVANA VINEYARD' PINOT NOIR

willamette valley, oregon 2013 24
ripe cherry and raspberry with fresh herbs with hints of tilled soil

BEAUCASTEL COUDELET DE BEAUCASTEL

côtes du Rhône, france 2015 23
*ripe black plum, black currant and blackberries
with a subtle earthy and savory finish*

FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2014 26
*black cherry and cassis with tangy dried cherries, cocoa
baking spices and a silky smooth finish*

CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

bordeaux, france 2012 27
dark cherry, black plum, licorice with hints of coffee

CHÂTEAU DE PEZ SAINT-ESTÈPHE

bordeaux, france 2012 32
stewed red plum, raspberry, violet, tobacco with a hint of leather

WHITE

CHÂTEAU DE SANCERRE

loire valley, france 2015 19
green apple, lime and honey with bartlett pear and a crisp clean finish

FRANÇOIS PINON LES TROIS ARGILES VOUVRAY

loire valley, france 2015 16
honeyed peach and apricot mingle with jasmine, lily and warm hazelnuts

JEAN-BAPTISTE ADAM LES NATURES RIESLING

alsace, france 2015 17
tart apricot, orchard peach, candied lemon peel and a dry mineral finish

DOMAINES SCHLUMBERGER PINOT GRIS

alsace, france 2015 17
lemon, pineapple, blood orange, white flowers, exotic spice with a hint of ginger

WILLIAM FEVRE CHAMPS ROYAUX CHABLIS

burgundy, france 2016 16
crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish

GRGICH HILLS CHARDONNAY

napa valley, california 2013 26
apple, vanilla bean and kaffir lime notes followed by a long lemon crème finish

Coravin

Coravin is a state of the art wine extraction system that allows us to pour world-class wines, not normally offered by the glass, without removing the cork.

KISTLER PINOT NOIR 39

sonoma coast, california 2013
bing cherry and dried cranberry on the palate with a firm black tea finish

SOMMELIERS RARE CELLAR SELECTION MP

exclusive and rare offering for the adventurous connoisseur

HEITZ CELLAR 'TRAILSIDE' CABERNET SAUVIGNON 55

napa valley, california 2002
blackberry, currant, undertones of eucalyptus with hints of cocoa

CONTINUUM CABERNET BLEND 75

napa valley, california 2011
bright black fruits, licorice, undertones of coffee with a cedar finish

COCKTAILS

LE PECHE MODE 16

hennessy v.s.o.p. cognac, crème de peche
lemon, ginger, mint

BON VIVANT 16

plymouth gin, cap Corse aperitif, dolin blanc

MIDNIGHT IN PARIS 16

starr rum, pamplemousse, st. germain
lemon, orange peel

AND GOD CREATED WOMAN* 17

ford's gin, byrrh, st. germain
lemon, bitters

STRAWBERRY BLANC 16

dolin blanc, yellow chartreuse
lemon, strawberry, rosé

SMOKEY OLD FASHIONED 17

el silencio joven mezcal, amarena cherry
hopped grapefruit and orange bitters

CROWD PLEASER 16

duke bourbon, aperol, dolin rouge
china china

MARTINIQUE 16

rhum clement v.s.o.p., all spice dram
velvet falernum, angostura bitters

LIME IN DA ABRICOT 16

remy martin 1738 cognac, aperol
apricot puree, orgeat, mint

DRAFT BEER

BLANCHE DU PARADIS * BELGIAN ALE 14

brasserie dieu du ciel! 5.5% quebec, canada

DEUX AMIS * SAISON 17

brasserie dupont 7.0% tourpes, belgium

PRAIRIE VOUS FRANCAIS * SAISON 14

prairie artisan ales 3.9% tulsa, oklahoma

LE FREAK * IPA 13

green flash 9.2% san diego, califorina

ORO DE CALABAZA * BELGIAN ALE 14

jolly pumpkin 8% dexter, michigan

KRONENBOURG 1664 * LAGER 11

kronenbourg 5.5% strasbourg, france

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.