

BARDOT

BRASSERIE
DINNER

lunch monday - friday 11 am - 2:30 pm * brunch saturday & sunday 9:30 am - 1:30 pm * dinner daily 5:00 pm - 10:30 pm

STARTERS

STEAK TARTARE 19

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

OCTOPUS À LA BASQUAISE 28

wood grilled spanish octopus, tarbais beans, chorizo escabeche
banyuls vinegar, espelette chili, saffron rouille

FOIE GRAS PARFAIT 21

chilled mousse of hudson valley foie gras
ruby port gelée, house brioche, cornichons

CHARCUTERIE BOARD 27

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

SEARED FOIE GRAS 29

hudson valley foie gras*, gascon polenta, ruby chard, banyuls onion confit

ESCARGOTS BARDOT 23

potironne burgundy snails wrapped individually in puff pastry, toasted hazelnuts
chatreuse-garlic butter

MOULES MARINIÈRES 19

salt spring island mussels*, garlic butter, white wine, tarragon, grilled country bread

LOBSTER THERMIDOR 32

1/2 wood grilled maine lobster, RLM comté, fines herbes, croissant bread crumbs
crème dijonnaise

"WORLD'S BEST BUTTER"

beurre d'échiré A.O.C. 5

Fête Royale

celebrate with a three course family style feast
custom designed for you and your guests
full table participation required 95pp

ENTRÉES

LOUP DE MER PROVENÇAL 58

wood roasted mediterranean sea bass flambéed with pastis, braised artichokes
fennel & fingerling potatoes, niçoise olive tapenade, pommes alouettes

SALMON AUX LENTILLES 39

ora king salmon*, beluga lentils, smoked tomato vinaigrette

SCALLOPS VÉRONIQUE 46

viking village dayboat scallops*, roasted cauliflower, sultana raisins
broccoli spigarello, caper brown butter, perigord verjus, preserved lemon

HERITAGE CHICKEN RÔTI 36

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

DUCK PRESSE À L'ORANGE 49

pan roasted hudson valley duck breast*, roasted sunchoke, brussels sprouts
glazed red cabbage, blood orange, opal basil

DOUBLE CUT PORK CHOP 42

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

RACK OF LAMB BOHÉMIENNE 58

charcoal grilled 8 bone NZ lamb rack*, roasted garlic & tahini creamed spinach
pomegranate molasses, crispy green falafel, za'atar

PARISIAN GNOCCHI 37

semolina gnocchi, tête de moine cheese, chanterelle mushrooms, butternut squash
french black truffle, fried sage, red kurri squash velouté

Le Fromage

seasonal fruit, house made jam & candied hazelnuts

COURONNE DE FONTENAY* goat * READING RACLETTE raw cow

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

MIMOLETTE VIEILLE* cow * EPOISSES BERTHAUT* cow

COMTÉ* raw cow

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 & CARAMELIZED GOAT CHEESE 21

cana de cabra cheese, wild arugula, oregon hazelnuts, cassis vinaigrette

KING CRAB & ENDIVE CAESAR 24

wild caught king crab, belgian endive, parmigiano reggiano, caper aioli
fresh lemon, herbed bread crumbs

BARDOT SALAD 18

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 beef fat fries & choice of sauce

8 oz FILET MIGNON* 69

10 oz FLAT IRON, STRAUSS GRASS-FED* 49

16 oz BONE IN NY STRIP, CREEKSTONE* 52

14 oz DOUBLE-CUT RIB EYE, CREEKSTONE* 62

sauces: brandy-peppercorn, roquefort fondue
bordelaise, horseradish crème fraîche, classic béarnaise

SURF & TURF

add ALASKAN KING CRAB, 1/2 MAINE LOBSTER

or SEARED FOIE GRAS* to any entrée 29

ACCOUTREMENTS

GREEN FALAFEL - za'atar, roasted garlic tahini 15

HARICOTS VERTS - lemon-brown butter, candied almonds 14

BRUSSELS SPROUTS - bacon vinaigrette, parmesan bread crumbs 15

MACARONI & MIMOLETTE GRATINÉE - sauce béchamel 18

MUSHROOMS & POLENTA - garlic velouté, sherry wine 13

BLACK TRUFFLE FRIES - beef fat fries, aioli 14

BARDOT

BRASSERIE
DINNER

lunch monday - friday 11 am - 2:30 pm * brunch saturday & sunday 9:30 am - 1:30 pm * dinner daily 5:30 pm - 10:30 pm

Champagne Cart

DOM PÉRIGNON

epernay, champagne, france 2006 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

LUCIEN ALBRECHT CRÉMANT D'ALSACE ROSÉ

alsace, france nv 15
racy and bone dry with bing cherry, strawberry
hints of citrus with a limestone finish

RENARDAT-FÂCHE

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

RED

BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

burgundy, france 2016 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

FAMILLE PERRIN *LES SINARDS* CHÂTEAUNEUF-DU-PAPE

rhône valley, france 2014 25
ripe black plum, black currant and blackberries
with a subtle earthy and savory finish

FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2015 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

LUCIEN CROCHET SANCERRE

loire valley, france 2016 20
green apple, lime and honey with bartlett pear and a crisp clean finish

DOMAINE DU TARIQUET GROS MANSENG

côtes de gascoigne, france 2015 15
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 2017 16
crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish

SHAFER 'RED SHOULDER RANCH' CHARDONNAY

napa valley, california 2015 28
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.

DOMAINE DE LA CÔTE 'BLOOM'S FIELD' PINOT NOIR 39

santa rita hills, 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

PAUL HOBBS CABERNET SAUVIGNON 45

napa valley, california 2014
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

LOMALAND * SAISON 14

modern times 5.5% san diego, california

TANK 7* FARMHOUSE ALE 13

boulevard brewing 8.5% kansas city, missouri

WINDY HILL * NEW ENGLAND IPA 14

mikkeller 7.0% san diego, california

KÖLSCH * GERMAN STYLE ALE 13

occidental brewing 4.5% portland, oregon

PFRIEM * PILSNER 13

pfriem 4.9% hood river, oregon

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.