

# BARDOT

BRASSERIE  
DINNER

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 escabèche  
banyuls vinegar, espelette chili, saffron rouille

### FOIE GRAS PARFAIT 19

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

### CHARCUTERIE BOARD 27

jambon de bayonne, french rosette salami, house pâté  
pork rillettes, dijon mustard, cornichons & grilled country bread

### SEARED FOIE GRAS ROSSINI 29

hudson valley foie gras\*, celery root custard, baby spinach  
braised short rib, black truffle bordelaise

### ESCARGOTS BARDOT 23

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

### MOULES MARINIÈRES 19

bar harbour mussels\*, garlic butter, white wine, tarragon, grilled country bread

### WOOD-GRILLED LOBSTER THERMIDOR 32

1/2 maine lobster, comté cheese, fines herbes, croissant crumbs, crème dijonaise

## Le Fromage

seasonal fruit, house made 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 24 | enjoy all six 41

\*aged by master affineur rodolphe le meunier

## ENTRÉES

### SCALLOPS À LA GRENOBLOISE 46

viking village dayboat scallops\*, sweet corn, sungold cherry tomatoes  
fava beans, sherry vinegar, fresh dill, caper-brown butter

### SALMON AUX LENTILLES 39

ora king salmon\*, beluga lentils, smoked tomato vinaigrette

### LOUP DE MER PROVENÇAL 58

wood-roasted mediterranean sea bass, braised artichokes  
fennel & fingerling potatoes, niçoise olive tapenade, pommes allumettes

### HERITAGE CHICKEN RÔTI 36

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

### DUCK À L'ORANGE 56

pan-roasted hudson valley duck breast\*, sprouting broccoli & cauliflower  
turnip fondant, scarlet frills mustard, mandarin orange glaze

### DOUBLE CUT PORK CHOP 42

oak-smoked duroc pork\*, bacon lardons, market peas à la française  
baby carrots, horseradish pomme purée, grain mustard beurre blanc

### RACK OF LAMB BOHÉMIENNE 58

charcoal-grilled 8 bone NZ lamb rack\*, roasted garlic & tahini creamed spinach  
blenheim apricot preserve, crispy green falafel, ras-el-hanout spice

### PARISIAN GNOCCHI 37

semolina gnocchi, tête de moine cheese, black trumpet mushrooms, summer squash  
fresh black truffle, squash blossom pistou, spring onion soubise

## Raw Bar

DELUXE SHELLFISH TOWER  
alaskan king crab, maine lobster  
west coast oysters\*, wild white shrimp 90/185

STURIA FRENCH CAVIAR\* AOC  
oscietra 1/2 oz 165, classic 1/2 oz 97

WILD SHRIMP COCKTAIL 7ea-U15 21  
WEST COAST OYSTERS\* 1/2 dozen 24  
JUMBO ALASKAN KING CRAB LEG 45  
1/2 MAINE LOBSTER 29

all selections available chilled on ice or  
charcoal grilled with drawn butter, lemon & rouille

## SOUPES & SALADES

### ONION SOUP GRATINÉE 19

classic beef broth, baguette crostini, cave-aged gruyère  
\*\*add beef bourguignon, black truffle & soft poached egg\* 23

### MAINE LOBSTER BISQUE 23

classically prepared with brandy, 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 19

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

10 oz FLAT IRON, CREEKSTONE\* 46

16 oz BONE IN NY STRIP, CREEKSTONE\* 55

14 oz DOUBLE-CUT RIB EYE, CREEKSTONE\* 59

8 oz FILET MIGNON\* 69

saucés: black truffle bordelaise, brandy-peppercorn  
horseradish crème fraîche, classic béarnaise

### SURF & TURF

add to any entrée

ALASKAN KING CRAB 45, 1/2 MAINE LOBSTER 29  
or SEARED FOIE GRAS\* 25

## LIMITED AVAILABILITY BEEF WELLINGTON

12oz USDA prime filet mignon\*, bayonne ham, puff pastry  
mushroom duxelles, sautéed asparagus, black truffle pomme puree  
madeira-foie gras velouté, \*serves two

169

## ACCOUTREMENTS

GREEN FALAFEL 15  
BLACK TRUFFLE FRIES 14

MACARONI & MIMOLETTE GRATINÉE 19  
BRUSSELS SPROUTS WITH BACON 18

SAUTÉED MUSHROOMS 15  
HARICOTS VERTS ALMONDINE 14

\*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.

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## Champagne Cart

### DOM PÉRIGNON

épernay, champagne, france 2006 55  
crisp green apple & 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 & fresh baked bread

### VEUVE CLICQUOT ROSÉ

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

### LUCIEN ALBRECHT CRÉMANT D'ALSACE ROSÉ

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

### BORDELET L'AUTHENTIQUE POIRE

sparkling cider, normandy, france 17  
raspberry freshpear, rose petals with a sweet, light yet refreshing finish  
made in the north of france

## RED

### BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

burgundy, france 2016 16  
fresh strawberry & ripe cherry notes  
with accents over turned black soil & baking spices

### ALEXANA 'REVANA VINEYARD' PINOT NOIR

willamette valley, oregon 2013 24  
ripe cherry & 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 & blackberries  
with a subtle earthy & savory finish

### FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2016 26  
black cherry & cassis with tangy dried cherries, cocoa  
baking spices and a silky smooth finish

### CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

bordeaux, france 2014 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 & honey with bartlett pear and a crisp clean finish

### CHAMPALOU CHENIN BLANC VOUVRAY

loire valley, france 2015 18  
honeyed peach & apricot mingle with jasmine, lily & warm hazelnuts

### TRIMBACH RIESLING

alsace, france 2015 16  
tart apricot, orchard peach, candied lemon peel & 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 & a clean mineral finish

### CHALK HILL 'ESTATE' CHARDONNAY

sonoma coast, california 2014 30  
apple, vanilla bean & key lime notes followed by a long meyer 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.

### WILLIAM SELYEM 'EASTSIDE ROAD NEIGHBORS' 58

russian river valley, california 2014  
bright red cherry and ripe plum palate with a firm black tea finish

### PAUL HOBBS CABERNET SAUVIGNON 45

napa valley, california 2014  
blackberry, currant, undertones of eucalyptus with hints of cocoa

### SARGET DE GRUAUD-LAROSE 55

st. julien, france 2000  
dark black fruits, chocolate, undertones of coffee with a uplifting finish

### SOMMELIER SELECTION MP

a rare choice of wine by our sommelier team

### DOM PÉRIGNON 'P2' 99

épernay, france  
developed notes of apples brioche slight hints of toasted hazelnuts and almond

## 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

del maguey vida 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., allspice dram  
velvet falernum, angostura bitters

### LIME IN DA ABRICOT 16

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

## DRAFT BEER

### FUNKWERKS \* SAISON 14

funkwerks 6.8% fort collins, colorado

### TANK 7 \* FARMHOUSE ALE 13

boulevard brewing 8.5% kansas city, missouri

### LOVE HAZY \* NEW ENGLAND IPA 14

almanac 6.6% san francisco, 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