

LB BISTRO



\$46 THREE COURSE PRIX FIXE MENU

Available Tuesday Through Sunday | Only Offered Until 6pm On Fridays & Saturdays

Hors D'oeuvres

Crispy Green Bistro Salad

endive, arugula, radish, burnt orange vinaigrette

Potato Leek Soup

salmon cake garnish

Shaved Brussel Sprout Salad

parmesan, anchovy vinaigrette

Escargot Persilles (+ \$8)

burgundy snails, garlic butter sauce

Plats Principaux

Moules Frites

Marinières (white wine, butter, shallots, parsley) or Provençales (tomato, onion, garlic, capers)

Roasted Half Chicken

roasted carrots & parsnips de crecy, grain mustard sauce

Pan Roasted Cod

white wine clam broth, leeks, carrots, potatoes

Beef Bourguignon (+\$8)

slow braised hanger steak, red wine, caramelized onions, mushrooms, mashed potatoes

Dessert

Vanilla Crème Brûlée

Chocolate Mousse

Please inform your server of any allergies. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 20% Gratuity added to parties of 5 or more.