

# DINNER



bistro

## ~ APPETIZERS ~

### HEIRLOOM TOMATO CEVICHE

With Toasted Nori,  
Crispy Togarashi Chickpeas  
& Perilla in a Sweet Sesame-  
Yuzu Sauce  
\$17

### BRIE FRITTER

Fried Baby Spinach &  
Red Currant Cumberland  
\$18.50

### FOIE GRAS TERRINE

Madeira Gelée, Toast Points  
\$17.50

## ~ SALADS ~

### ALMOND CRUSTED- GOAT CHEESE

On Organic Greens &  
Pickled Plums Dressed in a  
Fig Citronette \$16.50

### CAESAR

With Romaine, Bacon and  
Parmigiano Reggiano Crisp  
\$14.75

### STEAK TARTARE

With Avocado-Olive Coulis,  
Cured Egg Yolk,  
Living Sprouts, Parmigiano  
Reggiano & Olive Oil Fried  
Bread Shards  
\$16.50

## ~ SPECIALS ~

### COLD APPETIZERS



### OYSTERS

On the half Shell  
"Village Bay's" &  
"Malpeque's"  
\$19.75

### JAPANESE INSPIRED BEEF TARTARE

With Sake Pickled Shallots,  
Goji Berries, Kewpie Mayo,  
Chili Crisp Lentils & Showered  
with Cured Egg Yolk \$17

## MAINS

### ~ PLATS PRINCIPAUX ~

### LOBSTER SOUFFLÉ

French Brie, Asparagus, & Fine Herbs \$25.50

### MUSHROOM SOUFFLÉ

Snow Goat Cheese, Spinach & Truffle Oil  
\$23.50

### J-BISTRO BURGER & FRITES

'1855' Premium  
US Black Angus Striploin Burger  
With Celery Root-Tart Apple Slaw  
& Spicy Green Chili Relish \$28

### PAN ROASTED SALMON

On Sautéed Bok Choy, Coconut Jasmine Rice  
with Grilled Corn-Wild Shrimp Fritters,  
Mango Gel and a Thai Citrus Sauce  
\$36.50

### DUO OF CORNISH HEN

With Fricassée of Sweet Peas,  
Smoked Bacon, Young Lettuce  
On Pommes Aligot & an Almond Milk Sauce  
Suprême \$37.50

### NEW YORK STEAK FRITES

'1855' Premium US Black Angus Striploin  
Topped with Truffled Marrow Butter, Peppercorn  
Porto Sauce & Persillade Pommes Frites  
\$36 - 8oz. or \$44 - 12oz.

### TAMARIND GLAZED VEAL CHEEK

With Peach-Celery Root Slaw, Green Chili Relish &  
Crispy Bacon on Pommes Purée \$33

### TRUFFLED WILD SHRIMP & SCALLOP LINGUINI

With Smoked Bacon, Grilled Corn,  
Dandelion Greens, Local Ricotta Cheese & Basil  
in a Herbed Butter Sauce \$30

## ~ SPECIALS ~

### MAINS

### BLOOD ORANGE GLAZED RED SNAPPER FILET

With Fiddleheads, Forest Mushrooms & Wild Greens  
Finished with Ramp Pesto and Crispy Parsnip \$39

### SWEET & SPICY GLAZED VEAL CHEEK

With Celery Root-Tart Apple Slaw,  
Fermented Green Chili Relish & Crispy Potato \$38

### TRUFFLED SCALLOP LINGUINI

With Smoked Bacon, Wild Mushrooms,  
Fiddleheads & Dandelion Greens  
In a Truffled Grilled Corn Butter Sauce \$32

## ~ APPETIZERS ~

### THAI SEAFOOD SOUP

With Wild Shrimp, Calamari,  
Jumbo Lump Crab  
In a Hot & Sour Broth \$16

### CRISPY FRIED CALAMARI

With Korean Chili Sauce &  
Tatsoi \$16.50

### MUSSELS RAVIGOTE

With Leeks, Wild Greens  
in a Tarragon Butter Sauce  
\$15.50

### VEAL CHEEK CARNITAS

MINIATURE TACOS  
Green Chili Relish &  
Peach Pico De Gallo \$16

### THAI BASIL, WILD SHRIMP & CORN FRITTERS

In a Green Chili Sauce With  
Spun Vegetable Salad  
\$18

### PAN ROASTED SEA SCALLOPS

On Warm Caramelized  
Watermelon-Sesame Salad  
With Wilted Greens Wild  
Mushrooms, & Japanese  
Chili Sauce

## ~ SPECIALS ~

### HOT APPETIZERS

### PAN ROASTED SEA SCALLOPS

On Warm Caramelized  
Watermelon Salad  
With Wild Greens, Chanterelle  
Mushrooms, Icicle Radish &  
Japanese Chili Sauce  
\$18

### NEW ENGLAND CLAM CHOWDER

With Fried Parsley  
\$15