

L'HOMMAGE

Bistro Français

DINNER

Oysters

Blue Point Half Dozen AQ

Oysters du Jour AQ

Hors d'oeuvres

ONION SOUPE
GRATINÉE 10

Onions, Beef Broth, Gruyere
Cheese, Toasted Baguette

TOMATO SOUPE
PROVENCALE 9
Comte', Croutons

STEAK TARTARE 16.50
Hand Chopped Tenderloin,
Capers, Cornichons

DUCK TERRINE 14.50
House Made Pickles,
Onion Marmalade,
Moutarde a l'Ancienne

ESCARGOT 14
Parsley, Garlic Butter,
Pommes Robuchon

GOUGERES 7.50
Mornay Sauce Filled
Cheese Puffs

MUSHROOM TART 11
Mixed Mushrooms,
Eggplant Caviar, Pecorino

SWEET BREADS
AIGRE DOUX 13
Espellete, Raisins, Sweet and
Sour Sauce, Crème Fraiche

Plate Principaux

FRIED CHICKEN LIVER
PAPPARDELLE 20
Crispy Fried Chicken Livers,
Marsala Sauce

SHRIMP & ARTICHOKE
CHITARRA 21.50
Sautéed Shrimp,
Artichokes Barigoule,
Preserved lemon Butter sauce

STEAK FRITES 24.95
Flat Iron Steak, Maître d' Butter,
Pommes Frites, Watercress Salad

DORADE ROYALE 24
Glazed Gnocchi, Seasonal
Vegetables and Verjus Butter

BOEUF BOURGUIGNON 23
Red Wine Braised Beef,
Baby Vegetables

BURGER L'HOMMAGE 14.50
Choice of Accompaniments

POULET RÔTI 23
½ Chicken, Pommes Puree,
Sweet Garlic Jus,
Baby Vegetables

BOUDIN BLANC 20
House Made Pork Sausage,
White Bean Cassoulet

CONFIT DE CANARD 23
With Petite Herb Salade,
Amerena Cherry Sauce

COQ AU VIN 23.50
Red Wine Braised Chicken,
Pearl Onions, Mushroom,
Baby Carrots

SKATE GRENOBLOISE 24.50
Pantelleria Capers,
Lemon Beurre Noisette

Salades

SALADE VERTE 10
Petite Herbs, Radishes,
Crème Fraiche Dressing

SALADE D'ENDIVE 12
Dijon Vinaigrette, Bleu
Cheese, Scallion, Tomatoes

CHILLED SHRIMP
SALADE 14
Gazpacho, Avocado

SAUTE CHICKEN LIVER
SALADE 14
Fried Liver, Egg, Tomatoes,
Saba

SALADE NIÇOISE 20
Seared Tuna, Haricot Vert,
Egg, New Potatoes,
Niçoise Olives

Accompagnement

POMMES FRITES 8
Frites Sauce

SAUTÉED SPINACH 9
Shallots, Garlic

HARICOTS VERT 10
Maitre'd Butter

POMMES PURÉE 8
Butter, Cream

GRILLED ASPARAGUS 10
Roasted Tomato Vinaigrette,
Crème Fraiche

Moules Frites 18.50

MARINIÈRE
White Wine, Butter,
Shallots, Garlic,
Parsley

MOULES A LA
DIABLE
Spicy Tomato Broth

CURRY LIME
BROTH
Coconut Milk, Kefir

MONEGASQUE
Chopped Tomato, Red
Onion, Garlic, Basil