

The Bistro

O X N A R D C O L L E G E

NOVEMBER 9, 2023

Starters

SALMON RILLETES

Cold-smoked and pureed Salmon flavored with sauteed onions, lemon, and dill served with baguette

ROASTED CARROT NICOISE

Carrots, green beans, cherry tomatoes, olives, and capers topped with a hard-cooked egg and creamy balsamic dressing served on the side

FRENCH ONION SOUP

Caramelized onions, homemade beef broth, and melted Gruyere cheese

Entrees

CROQUE MADAME WITH ROASTED RATATOUILLE \$35

Ham, gruyere cheese, and broccoli rabe on a toasted sourdough bread with a fried egg

DUCK CONFIT \$43

Served over herb infused white bean puree and frisee salad with a poached egg

COQ AU VIN IN FRENCH BURGUNDY PINOT NOIR \$37

Served with pommes puree and roasted root vegetables

BROTHY MUSSELS AND GARLIC PARSLEY OVEN FRIES \$39

Steamed mussels with cherry tomatoes and garlic served over oven fried fingerling potatoes

SALTIMBOCCA \$38

Lightly fried, tender pork loin wrapped in prosciutto and sage, served on warm swiss chard with garlic, crushed red pepper, and lemon butter

Desserts

CREME BRULEE