

# Bistro Les Gras

June 7—June 12, 2010

We are proud to say that all our meat from our eggs to our beef, is local, free range and grass fed. All of our seafood is chosen because it is sustainable and extremely fresh. All of our local produce and dairy is from the best valley farms committed to organic practices. A list of this month's producers is on the back of your menu.

## Restaurant Week

### Three-Course Prix Fixe

\$20.10

#### Course 1

##### Plat de Charcuterie

House Charcuterie Plate  
*terrine de campagne, pork rilette,  
house-cured olives, house mustard*

##### Pissaladière

Provençal Onion Tart  
*salt-cured anchovy, nicoise olive*

##### Crêpes aux Champignons

\*\*\*Crepes with Mushrooms  
*crisped jambon, sauce mornay*

#### Course 2

##### Poule au Pot

"Chicken in a Pot"  
*braised vegetables, picholine tapenade*

##### Salade Nicoise Froide

\*\*\*Cold Nicoise Tuna Salad  
*seared rare and oil cured tuna, spring  
vegetables, egg, olives*

##### Saucisses de Maison

House Sausages  
*alsatian mustard sauce, baby greens,  
sautéed potatoes and spring onions*

#### Course 3

##### Bararois à la Fraise

strawberry mousse cake with  
strawberry gelée

##### Tarte au Chocolat Noir

dark chocolate ganache tarte  
with port wine gastrique

\*\*\*Vegetarian Option Available

## ~Carte Les Gras~

Daily selection of cured  
meats, artisan cheeses,  
house made goods and ac-  
coutrements.

#### Fromage

one cheese 5.  
three cheeses 13.50

#### Cured Meats

one meat 5.  
three meats 13.50

#### Accoutrements

olives 5.  
cornichons & piparras 4.  
crudite with tapenade & aioli 8.

#### House Made Items

market price

## ~Garnitures~

### Sides

#### Légumes du Jour

daily farm vegetables  
5.

#### Pommes Frites

french fried potatoes  
4.

#### Salade Verte

simple green salad  
4.

#### Salade Crottin

chevre salad  
7.

All items from the prix fixe  
menus are available  
à la carte

## Prix Fixe Premier

### Three-Course Prix Fixe

\$30.10

#### Course 1

##### Pissaladière

Provençal Onion Tart  
*nicoise olives, salt-cured anchovies*

##### Artichauts à la Barigoule

Artichokes Stewed in Olive Oil  
*garlic croutons, baby greens*

##### Coquilles Saint-Jacques

Scallops in Beurre Blanc  
*rhubarb brunoise, house puff pastry*

#### Course 2

##### Ris de Veau

Pan-fried Sweetbreads  
*artichoke ragout, pommes puree*

##### Fruite Amandine

Trout in Almond Brown Butter  
 *pommes anna, native asparagus*

##### Agneau Provençal

Leg of Lamb Provençal  
*spring vegetables, provençal herb jus*

#### Course 3

##### Bararois à la Fraise

strawberry mousse cake with  
strawberry gelée

##### Tarte au Chocolat Noir

dark chocolate ganache tarte  
with port wine gastrique

##### Plat de Fromage

local cheese plate with roasted nuts  
and dark fruit compote

20% gratuity added for parties of 5 or more

We fry our pommes frites in peanut oil and our aioli and some desserts contain raw or undercooked egg