

# Le Sel Bistro ~ Dinner

Welcome to Le Sel Bistro. We are a French-style restaurant and have taken care to create a menu comprised of traditional French dishes with locally sourced foods. Our dishes are made to order with attention to taste, aroma and texture, therefore can take time to create.

We want you to sit back, relax and enjoy your dining experience with Le Sel Bistro. Bon Appetit!

## 🌿 Starters 🌿

### Pastry Wrapped Triple Cream Brie

Triple Cream Brie. Puff Pastry. Granny Smith Apples.  
Toasted Baguette. Jam. Balsamic. Hazelnuts 18

### Crab Cakes

Dungeness Crab Cakes. Arugula Risotto.  
Lemon Beurre Blanc 22

### Charcuterie Board

Daily Selection of Cured Meat. Assorted Cheese.  
Green Apple. Candied Nuts. Jam. Toasted Baguette 26

### Bread Basket

Toasted Baguette. Garlic Butter 6

## ♣️ Soup & Salad ♣️

### Soup de Jour

Chefs choice of the day. Cup 5 - Bowl 8

### House Salad

Mixed Greens. Radish. Tomato. Blue Cheese.  
Apples. Candy Walnuts 12  
Add Chicken 6 - New York Steak 10 - Salmon 8

## 🌿 Burger & Sandwiches 🌿

*served with mixed green salad or kettle chips. sub soup \$4*

### Le Sel Burger\*

8 oz of Ground Chuck. Aged White Cheddar. Bacon Jam. Lettuce.  
Tomato. Red Onion. Garlic Aioli. Pickle. Brioche Bun 18

### Chicken & Brie

Citrus Chicken. Triple Cream Brie. Date Jam.  
Caramelized Onion. Arugula. Baguette 18

### French Dip

Sliced Prime Roast Beef. Gruyere.  
Caramelized Onion. Baguette. Au Jus 18

## 🌿 Dinner Entrees 🌿

*served with a small dinner salad*

### Mushroom Risotto

Medley of Adam's Mushrooms. Shallots. Garlic.  
Parmesan Cheese. Fresh Herbs 26

### Alaskan Halibut\*

Pan Seared Alaskan Halibut. Lemon Beurre Blanc Sauce.  
Herb Risotto. Seasonal Vegetables 38

### Coho Salmon\*

Grilled Wild Caught Coho Salmon. Roasted Red Pepper Cream.  
Penne Pasta. Parmesan 29

### New York Steak\*

10oz Prime New York. Cognac Cream.  
Garlic Mash Potatoes. Seasonal Vegetables 44

### Filet Mignon\*

8oz Prime Filet Mignon. Bordelaise. Blue Cheese.  
Garlic Mash Potatoes. Seasonal Vegetables 48

### Lamb Chops\*

Grilled Lamb Chops. Port Sauce. Mashed Potatoes.  
Seasonal Vegetables 38

### Chicken Francese

Citrus Chicken Breast Breaded & Pan Seared. Penne Pasta.  
Asparagus. White Wine Lemon Butter Sauce 26

### Pork Chop\*

12 oz Center-Cut Pan Seared Pork Chop. Roasted Lardon Brussels.  
Garlic Mash Potatoes. Rosemary Demi 32

## 🌿 Dessert 🌿

### New York Cheesecake

Classic Style New York Cheesecake. Fruit Compote 7

### Triple Chocolate Cake

Rich Chocolate Cake. Creamy ganache layers 7



\*Please notify your server of any allergies you may have.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your chances of food borne illness.

\*All foods are cooked to order. Not all ingredients are listed. Alert your server to any allergies.