

Le Sel Bistro

Dinner

🌿 Hors d'oeuvres 🌿

Steamed Baby Clams*

White Wine. Lemon. Butter. Garlic. Toasted Baguette 19

Charcuterie Board

Daily Selection of Cured Meat. Assorted Cheese.

Pate'. Fruit. Nuts. Jam. Toasted Baguette 25

Date Bites

Dates. Double Cream Cheese. Bacon 14

Salmon Mousse

Wild Coho Salmon. Dill. Citrus. Cream. Toasted Baguette 16

Bacon Jam Toast

Bacon Jam. Toasted Baguette 13

Bread Basket

Half Baguette. Artesian Butter 6

🌿 Soupe & Salade 🌿

Soupe du Jour

Chefs choice of the day 9

Starter

Mixed Greens. Radish. Tomato. Blue Cheese.

Apples. Candy Walnuts 9

Citrus Chicken

Grilled Citrus Chicken Breast. Mixed Greens. Dates.

Avocado. Tomato. Candied Walnuts. Onions 21

Ribeye*

Prime Ribeye. Mixed Greens. Red Onion.

Tomato. Avocado. Radish 25

Alaskan Salmon*

Grilled Alaskan Salmon. Toasted Pine Nuts. Asparagus.

Sundried Tomato. Caper Berry. Avocado. Mixed Greens 27

Shrimp Niçoise

Sautéed Shrimp. Tomato. Radish. Avocado.

Olive. Mixed Greens 23

🌿 Vegetarian 🌿

Brown Butter Pasta

Asparagus. Arugula. Pine Nuts.

Parmesan Cheese. Fresh Herbs 17

Mushroom Risotto

Medley of Adam's Mushrooms. Shallots. Garlic.

Parmesan Cheese. Fresh Herbs 24

🌿 La Mer 🌿

Alaskan Halibut*

Pan Seared Alaskan Halibut. Lemon Beurre Blanc Sauce.

Herb Risotto. Seasonal Vegetables 43

Bronzed Alaskan Salmon*

Bronzed Alaskan Salmon. Citrus Beurre Blanc Sauce

Lardon & Spinach Risotto 32

D'Mare*

Clams. Prawns. Crab. Salmon. Spinach.

Lemon Dill Sauce. Penne Pasta. Toasted Baguette 34

🌿 La Terre 🌿

Chicken Marsala

Grilled Citrus Chicken Breast. Marsala Sauce.

Mushroom Risotto. Seasonal Vegetables 26

Ribeye*

12 oz Prime Ribeye. Wild Mushroom Bordelaise

Roasted Potatoes. Seasonal Vegetables 48

Filet Mignon*

8 oz Prime Filet Mignon. Red Wine Fig Sauce.
Blue Cheese. Mashed Potatoes. Seasonal Vegetables 52

Filet Oscar*

8 oz Prime Filet Mignon. Dungeness Crab.

Hollandaise. Asparagus. Mashed Potatoes 65

Duck Breast*

Duck Breast. Blueberry Thyme Compote.

Bacon Gruyere Polenta Cake. Seasonal Vegetables 28

Lamb Chops*

Grilled Lamb Chops. Port Sauce. Mashed Potatoes.

Seasonal Vegetables 38

Pork Chop*

12 oz Center-Cut Pan Seared Pork Chop. Crispy Brussel Leaves.

Gastrique. Roasted Lardon Brussels. Robuchon Potatoes 32

🌿 Les Garnitures 🌿

Lardon Brussel Sprouts

Brussel Sprouts roasted in Lardon. Shallots. Bacon.

Candied Walnuts. Balsamic 10

Grilled Jumbo Asparagus

Jumbo Asparagus. Olive Oil. Garlic 7

Sautéed Spinach

Spinach. Olive Oil. Garlic 7

Adams Mushroom Medley

White Wine. Lemon. Garlic. Shallot. Cream. Thyme 12

*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.