

# 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!

## 🌿 Hors d'oeuvre 🌿

### Pastry Wrapped Triple Cream Brie

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

### Salmon Mousse Toast

Smoked Salmon. Crème Fraiche. Lemon. Fresh Herbs.  
Extra Virgin Olive Oil. Capers. Arugula. Toasted Baguette 14

### Burrata & Brown Butter Mushrooms

Medley of Adam's Locally Foraged Mushrooms.  
Brown Butter. Shallots. Garlic. Toasted Baguette 18

### Roasted Baby Carrots

Roasted Baby Carrots. Herb Whipped Goat Cheese.  
Spiced Orange Honey Glaze. Extra Virgin Olive 12

### Toasted Baguette

Toasted Baguette. House Made Garlic Butter 6

## 🍴 Soup & Salad 🍴

### Soup de Jour

Chefs Choice. Cup 5 - Bowl 8

### House

Mixed Greens. Radish. Tomato. Blue Cheese.  
Shaved Fennel. Apples. Candy Hazelnuts  
Starter 8 - Entrée 14

### Salmon & Roasted Peach

Pan Seared Salmon. Spice Roasted Peaches. Ricotta. Frisee.  
Butter Roasted Almonds. Mint. Basil. Lemon Vinaigrette 32

## 🌿 Entrée 🌿

### Mushroom Risotto

Medley of Adam's Locally Foraged Mushrooms. Shallots. Garlic.  
Parmesan Cheese. Fresh Herbs 28

### Alaskan Halibut

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

### New York Steak

10oz Prime New York. Au Poivre Sauce.  
Garlic Mashed Potatoes. Seasonal Vegetables 52

### Filet Mignon

6oz Prime Filet Mignon. Bordelaise Sauce. Blue Cheese.  
Garlic Mashed Potatoes. Seasonal Vegetables 58

### Lamb Chops

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

### Chicken

Grilled Chicken Breast. Saffron Cous Cous.  
Roasted Squash & Tomato. Roasted Chicken Jus.  
Spiced Butter Almonds. Lemon Frisee Salad 30

### Pork Chop

12 oz Center-Cut Grilled Pork Chop. Corn & Yukon Fricassee.  
Grilled Peach & Citrus Pork Au Jus 38

### Le Sel Burger

Ground Chuck. Triple Cream Brie. Bacon Jam. Arugula.  
Tomato. Garlic Aioli. Pickle. Brioche Bun. Side Salad 19

\*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. Please alert your server to any allergies.

\*\* One check required for parties of 6 or more.