Le Sel Bistro ~ Dinner

⚜ Hors d'oeuvres ⚜

Nova Tartine
Nova Cold Smoked Salmon. Boursin Cheese.
Pickled Shallots. Capers. Lemon. Baguette *22*

Triple Cream Baked Brie
Triple Cream Brie. Candie Hazelnuts. Fruit. Baguette *26*

Bread Basket
Half Baguette. Artesian Butter *8*

⚜ Soup & Salad ⚜

French Onion Soup
Homemade French Onion. Baguette. Gruyere Blend
Cup 8 ~ Bowl 14

Starter Salad
Baby Arugula. Granny Smith Apples. Blue Cheese. Watermelon
Radish. Candied Hazelnuts. Balsamic Vinaigrette *10*

Chicken Summer Salad
Citrus Chicken Served Chilled. Mixed Greens. Peaches.
Goat Cheese. Red Onion. Pistachio. Lemon Vinaigrette *24*

Shrimp Niçoise
Sautéed Shrimp. Mixed Greens. Hard Boiled Egg. Tomato.
Radish. Avocado. Olives. Pickled Asparagus. Lemon Vinaigrette. *26*

⚜ Entrees ⚜

Chicken Chasseur
Airline Chicken. Mushrooms. Tomato. White Wine
Served with Herb Risotto & Seasonal Vegetables 34

Pork Chop
10 oz Center Cut Pork Chop Sous Vide then Pan Seared.
Apple Cider Gastrique.
Creamer Smashed Potatoes & Seasonal Vegetables 30

Baseball Cut Top Sirloin
8 oz Basball Cut Top Sirloin. Bordelaise
Creamer Smashed Potatoes & Seasonal Vegetables 42

Le Sel Burger
8 oz Ground Chuck. Creamed Brie. Bacon Jam.
Arugula. Tomato Aioli. Pickle. Brioche Bun
Served with Creamer Smashed Potatoes 23

Mushroom Risotto
Medley of Adam's Local Foraged Mushrooms. Shallots. Garlic.
Parmesan Cheese. Fresh Herbs *30*

Sauteed Shrimp
Sautéed Jumbo Shrimp. Lemon. Shallots. White Wine. Butter.
Herb Risotto & Seasonal Vegetables 42

*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.