

# Dinner

Welcome to Le Sel Bistro! We are a small family owned restaurant and have taken care to create a menu comprised of traditional French & American 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'oeuvres ✦

### **Pastry Wrapped Triple Cream Brie**

Triple Cream Brie. Puff Pastry. Granny Smith Apples.  
Toasted Baguette. Jam. Balsamic Glaze. Hazelnuts 25

### **Bacon Lardon & Brussels**

Brussel Sprouts roasted in Lardon. Shallots.  
Bacon. Balsamic Glaze 20

### **Pastry Bites**

Caramelized Onions. Locally Foraged Mushrooms.  
Gruyere. Puff Pastry. Date Jam 16

### **Moules Marinières**

Mussels. White Wine. Butter. Shallots. Garlic.  
Toasted Baguette 22

### **Chevre Dip**

Goat Cheese. Roasted Garlic. Honey. Thyme.  
Toasted Baguette 20

### **Toasted Baguette**

Toasted Baguette. House Made Garlic Butter 7

## ✦ la Soup & Salade ✦

### **French Onion Soup**

Our homemade French Onion topped with  
Gruyere - Fontina - Gouda Blend & Toasted Baguette 12

### **Soup of the Day**

Cup 6 Bowl 9

### **House Salad**

Mixed Greens. Radish. Tomato. Blue Cheese.  
Granny Smith Apples. Candied Hazelnuts  
Starter 9 - Entrée 15

### **Baby Arugula Salad**

Arugula. Tomato. Radish. Balsamic  
Starter 9 - Entrée 15

### **Strawberry Spring Salad**

Mixed Greens. Goat Cheese. Strawberries  
Almonds. Lemon Vinaigrette  
Starter 9 - Entrée 15

*Additions to any Salad: Chicken Breast 9 - Fish of the Day MP*

## ✿ Entrées ✿

### **Filet Mignon**

6oz Prime Filet Mignon. Au Poivre.  
*Served with Garlic Mashed Potatoes & Seasonal Vegetables* 58

### **Cassoulet**

Airline Chicken. Sausage. Cannellini Beans.  
Pancetta. Lardon. Bread Crumbs. Toasted Baguette 32

### **Le Sel Burger**

Ground Chuck. Triple Cream Brie. Bacon Jam. Arugula.  
Tomato. Garlic Aioli. Pickle. Brioche Bun. Side Salad 22

### **Duck Breast**

Pan seared Duck Breast. Orange Glaze  
*Served with Garlic Mashed Potatoes & Seasonal Vegetables* 45

### **Lamb Chops**

Herb Crusted Lamb Chops. Port Sauce  
*Served with Garlic Mashed Potatoes & Seasonal Vegetables* 48

### **Chicken**

House Marinated Airline Chicken. Chicken Jus  
*Served with Garlic Mashed Potatoes & Seasonal Vegetables* 32

### **Fish of the Day**

MP

*Rotating Starch & Seasonal Vegetables*

### **Ratatouille**

Eggplant. Zucchini. Tomato. Marinara. Garlic. Herbs.  
Toasted Baguette 18

\*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 with 20% auto-gratuity