

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'oeuvres ✦

Pastry Wrapped Triple Cream Brie

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

Burrata & Brown Butter Mushrooms

Burrata. Bacon. Adam's Locally Foraged Mushrooms. Brown Butter.
Peas. Balsamic. Extra Virgin Olive Oil. Mint. Toasted Baguette 18

Grilled Shishito Peppers

Shishito Peppers. Pecorino. Lemon. Sea Salt 9

Toasted Baguette

Toasted Baguette. House Made Garlic Butter 6

✦ Soup & Salad ✦

Soup de Jour

Chefs Choice. Cup 5 - Bowl 8

House Salad

Mixed Greens. Radish. Tomato. Blue Cheese.
Granny Smith Apples. Candied Hazelnuts
Starter 8 - Entrée 14

Roated Beet Salad

Baby Beets. Herb Goat Cheese. Grapefruit. Frisee.
Extra Virgin Olive Oil. Balsamic. Pistachios
Starter 9 - Entrée 15

Endive Salad

Grilled Treviso. Smoked Prosciutto. Rhubarb. Peas. Carrots. Pecorino.
Endive. Frisee. Citrus Vinaigrette
Starter 9 - Entrée 15

Additions: Chicken 9 - New York Steak 18 - Seasonal Fish MP

*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.

❖ Entrées ❖

Mushroom Risotto

Medley of Adam's Locally Foraged Mushrooms. English Peas.
Mascarpone. Pecorino. Sorel. Fresh Herbs 32

Seasonal Fish

Pan Seared Seasonal Fish. Spring Garlic & Arugula Puree. Red Pepper Ragout.
Herb Duck Fat Fingerling Potato's. Charred Leaks MP

Pork Chop

12 oz Center Cut Grilled Pork Chop. Mashed Yukon Gold Potato's & Celeriac.
Vegetable Dejour. Pork Jus 38

Chicken

Grilled Chicken Breast. Creamy Parmesan Polenta.
Roasted Mirepoix Vegetables. Pickled Red Onion. Chicken Demi 33

Duck Breast

Roasted Duck. Spiced Rhubarb. Roasted Baby Turnips. Carrots.
Spring Onions. Natural Jus 45

Lamb Chops

Grilled Lamb Chops. Fire Roasted Pepper Ragout.
Herb Duck Fat Fingerling Potato's. Moroccan Spiced Eggplant Puree.
Pistachio Gremolata. Cilantro 48

Filet Mignon

Grilled 6oz Prime Filet Mignon. Braised Red Cabbage.
Mashed Yukon Gold Potato's & Celeriac. Red Wine Bordelaise 58

Le Sel Burger

Ground Chuck. Triple Cream Brie. Bacon Jam. Arugula. Tomato. Garlic Aioli.
Pickle. Brioche Bun. Side Salad 21

*“People who love to eat are always the best
people.” ~ Julia Child*

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