

412 Bistro *Dinner Menu*

Pour Commencer

Tapenade Traditional black olive spread served with warm goat cheese and crostini.	10⁹⁹
Steamed Mussels White wine & light cream with a hint of curry and frizzled leeks.	12⁹⁹
Escargot Encroute 1/2 dozen wild burgundy snails baked in lemon herb butter, with puff pastry top.	12⁹⁹
Forest Mushroom Saute Savory French toast, goat cheese, and wild mushrooms.	12⁹⁹
Ahi Salsa Diced tuna, cucumber, red onion & jalapeno. Topped with wasabi tobiko, lime cream & crisp wonton.	12⁹⁹
Baked Brie Triple cream brie wrapped in puff pastry with a pear-apple-walnut compote and water crackers.	12⁹⁹
Prime Beef Tournedos Crostini, balsamic onions, grape tomatoes & blue cheese sauce.	14⁹⁹
Thai Spring Rolls Shrimp, shiitake mushrooms, bean threads, pork, shredded carrots & peanut garnish with a sweet chili sauce.	2 for 8⁹⁹ 4 for 13⁹⁹

Salades and Soupes

Bistro Tossed Salade Fresh field greens, tomato, cucumber and carrots with balsamic vinaigrette.	6⁹⁹
412 Caesar Romaine hearts, anchovy filets, asiago cheese, croutons and lemon garlic dressing.	1/2 - 6⁹⁹ 9⁹⁹
Poached Pear & Goat Cheese Arugula, butter lettuce, poached pears, roasted beets and apple cider vinaigrette with an almond crusted goat cheese croquette.	1/2 - 8⁹⁹ 11⁹⁹
Smoked Duck Salade Fresh arugula, dried cherries, cranberry Wensleydale cheese, and candied walnuts tossed in a port wine vinaigrette.	12⁹⁹
~ to any Salade add Chicken or Shrimp 7⁹⁹ add Steak or Smoked Duck 8⁹⁹ ~	

Three Onion Soupe French onion soupe with melted Gruyere cheese topped with crostini.	8⁹⁹
Soupe du Jour Chef's daily creation of the finest seasonal ingredients.	MKT

Les Plats de Resistance

Duck Three Ways Pan seared duck breast with duck confit and asparagus crepe and smoked duck crisp with blackberry demi-glace.	28⁹⁹
Cornish Game Hen Oven roasted, herb buttered whole young chicken. Served with Andouille grits and wilted greens.	26⁹⁹
Sea Bass Broil Fresh from the Pacific, broiled to perfection. Served on top of sticky rice with a shiitake, scallion, miso broth and baby carrots.	28⁹⁹
Trout Amandine Pan seared Idaho red trout with lemon butter and toasted almonds. Served with Bistro whipped potatoes and French green beans.	26⁹⁹
Kansas City NY Dry aged bone-in bison charbroiled to taste and topped with blackberry demi-glace. Served with a potato croquet and asparagus.	38⁹⁹
Braised Lamb Shank Slow-cooked in red wine, orange zest and caramelized onions. Served with roasted vegetables and Bistro whipped potatoes.	28⁹⁹
Prime Filet Mignon 8 oz. prime filet, pan seared and topped with a creamy lobster ragout. Served with Bistro mashed potatoes and baby carrots.	39⁹⁹
Steak Frites Juicy 8 oz. Flat-Iron steak topped with a creamy brandy & peppercorn sauce. Served with pomme frites.	24⁹⁹
Beef Bourguignonne Slow-cooked tender beef tips, carrots, pearl onions, red potatoes, fresh mushrooms and Burgundy wine sauce.	18⁹⁹
Sea Scallops and Prawns Pan seared scallops and blackened grilled shrimp. Served with sweet potato mash and Andouille cream.	29⁹⁹
Mushroom Fettuccini Trio of wild northwestern mushrooms tossed with grape tomatoes, fresh spinach and brandied cream sauce.	18⁹⁹
Grilled Pork Loin Charbroiled to perfection, with sauce Provençal. Served with sweet potato mash and roasted fresh asparagus.	28⁹⁹

Les Sides

Pomme Frites	5⁰⁰
Candied Baby Carrots	6⁰⁰
Ultimate Macaroni & Cheese	6⁰⁰
Haricot Vert Amandine	6⁰⁰
Sautéed Forest Mushrooms	6⁰⁰
Sticky Miso Rice	6⁰⁰

Bon Appétit

18% Gratuity may be added to parties of 6 or more.
Rare and undercooked foods may be hazardous to your health.

Merci!

We appreciate your business.

We do not accept personal or business checks.

Chef ~ Adam Ross