



bistro

Appetizers

- Bistro Onion Soup Gratinee - Gruyere crouton. 9
Crispy Duck Confit - frisee - star anise, port & honey glaze. 12
Seared Foie Gras - rhubarb gastrique - sun-dried cherry glaze.. 18
Warm Wellfleet Oysters - light fennel curry, salmon caviar & chives. 15
Escargots a la Bourguignonne - garlic, shallot, white wine & parsley butter. 11
Mussels au Vin Blanc - steamed with white wine, extra virgin olive oil, garlic, leeks & thyme. 12
Kendall Brook Smoked Salmon - balsamic onions, preserved lemon & chive mascarpone - sweet potato chips. 12

Salads

- Field Salad with Fresh Herbs - herb vinaigrette. 8
Arugula, Fennel, Oil Cured Olives & Grapefruit - citrus vinaigrette. 9
Endive, Watercress, Green Apple & Walnuts - Great Hill Blue vinaigrette. 10
Asparagus Salad - shiitake mushroom & Champagne-truffle vinaigrette - shaved Reggiano Parmesan 11

Fish & Shellfish

- Soy Lacquered Atlantic Salmon - grilled baby bok choy - miso & sesame vinaigrette. 23
Bouillabaisse - with littleneck clams, mussels, shrimp, scallops & fish - rouille crouton. 26
Seared "Day Boat" Scallops - celery, radish, fennel & red bell pepper salad - tangerine sauce. 26
Sun Dried Tomato Crusted Haddock - beurre noisette with garlic confit & lemon - sautéed spinach. 25
Lobster - poached lobster and asparagus tips with gnocchi - truffled Cognac & tarragon lobster sauce. mkt. price
Moules Frites - mussels steamed with white wine, garlic, extra virgin olive oil, leeks & thyme - side pommes frites. 18

Poultry & Meat

- Roast Duck Breast - sun-dried cherry port sauce - sautéed spinach. 26
Braised Short Ribs of Beef - mascarpone potato purée & preserved lemon gremolata. 25
Bistro Steak Frites - grilled filet mignon with pommes frites & asparagus - beurre d'estragon. 29
Grilled Veal Chop "Paillard" - lemon, extra virgin olive oil, fleur de sel - pommes frites & asparagus. 35
Roast Rack of Lamb - basil & walnut crusted, haricots verts & sweet garlic soufflé - Bordeaux lamb sauce. 30
Crispy 1/2 Chicken - crispy roast chicken served boneless with potato puree & a white wine-garlic chicken jus. 23

Sides

- Pommes Frites 5 - Mascarpone Potato Purée 5 - Haricots Verts with Shallots 6 - Sautéed Spinach 5
Asparagus with White Truffle Oil & Parmesan 7

Afrodite Cold Pressed Extra Virgin Olive Oil \$18.00 (750ml) Skoura (Sparta) Lakonia, Greece

Executive Chef - Steven Graves

Proprietors - Alan & Gretchen Champney

Vegetarian offering changes daily, please inquire.

18% gratuity added to parties of six or more.

Consuming raw or undercooked food products increases the risk of food-borne illness.

L'Alouette bistro - 787 Route 28 Harwich Port, MA 02646 - (508) 430-0405

