



The Bistro

at Maison de Ville

Dinner Menu

Appetizers

Chef's Soupe du Jour	\$9.00
Crispy Eggplant Sticks	\$10.00
Madeira Scented Dou of Mushroom, Fontina and Shiitake Bacon Pizzetta	\$10.00
Frog Legs Grillades Style with Cheddar Cheese and Bacon Grits	\$12.00
Flash Fried Calamari and Tomato Caper Relish Bruschetta	\$13.00
Sautéed Veal Sweetbreads, Spicy Orange and Blueberry Glaze served with Yam Brabants	\$17.00
Jumbo Lump Crab, Grilled Grapefruit and Avocado Cocktail served with a Smoked Pepper Vinaigrette	\$17.00
Chef's Duck Pate and Seared Foie Gras "Sandwich," with Balsamic Onion and Cornichons Compote	\$21.00
Classic Steak Tartare served with Toast Points (serving for two)	\$34.00

Salads

Seasonal Mixed Greens and Roma Tomato Salad served with Smoked Tomato Vinaigrette	\$8.00
Grilled Asparagus, Shaved Red Onion, Tomato and Maytag Blue Cheese	\$9.00
Orange, Avocado, Kalamata Olives, Spinach Leaves served in a Citrus and Herb Vinaigrette	\$10.00
Semolina Crusted Louisiana Oyster Caesar with Reggiano Parmesan	\$16.00



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Entrees

Mussels Steamed in a White Wine, Fennel, Alligator Sausage
and Saffron Butter Broth served with Herb Roasted Potatoes\$24.00

Rosemary Roasted Chicken au Jus served with Mashed Potatoes
and Sugar Snap Peas\$25.00

Paneed Pork Topped with Parmesan and Fontina served with Gnocchi
in a Tomato Butter and Sugar Snap Peas\$27.00

Grilled Pave of Salmon Entrée Salad with Summer Greens, Asparagus,
Tomato, Smoked Gouda served with a
Pickled Carrot Vinaigrette\$29.00

Pan Seared Jumbo Scallops served with Tarragon Scented Louisiana Crawfish,
Shiitake, and Pistachio Gnocchi
served with Truffle Apple Beurre Blanc\$34.00

Duck Sampler, Roasted Breast, Potato, Pate and Duck Confit “ Sandwich,”
Seared Foie Gras, Sauteed Greens and Grilled Peach Jus\$36.00

Grilled Filet of Buckhead Beef Topped with Fried Oysters,
Pommes Frites, Asparagus and Lemon Tarragon Cream\$38.00