



# The Bistro

at Maison de Ville

## Dinner Menu

### Appetizers

Crispy Eggplant Sticks, served with Powdered Sugar and Granna Padana .....	\$ 8.00
Frog Leg Grillades, served with Apple Smoked Bacon and Cheddar Grits .....	\$ 13.00
Mussels Poached in a Saffron and Alligator Sausage Broth, served with Shoestring Potatoes .....	\$ 12.00
Escargot and Louisiana Crawfish Bordelaise Gnocchi .....	\$ 15.00
Crispy Veal Sweetbreads, Mushroom and Caper Marsala, served with Garlic and Parsley Crouton .....	\$ 16.00
Pan Seared Foie Gras and Savory Orange Polenta Cake, served with Blueberry Red Onion Compote .....	\$ 19.00

### Soup and Salads

Chef's Soup du Jour .....	\$ 9.00
Seasonal Mixed Greens and Roma Tomatoes, served with Creole Vinaigrette .....	\$ 8.00
House Smoked Salmon Rilette, Frisee, Poached Egg and Toffika Caviar, served with Caper Remoulade .....	\$ 12.00
Confit of Duck, Arugula and Pecans, served with Smoked Pepper Vinaigrette .....	\$ 14.00
Flash Fried Calamari, Spinach, Creamy Maytag Blue Cheese Vinaigrette and Apple Smoked Bacon .....	\$ 13.00



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## Entrees

Rosemary Roasted Chicken au Jus, Herb Roasted Potatoes  
and Haricot Verts ..... \$ 25.00

Paneed Tenderloin of Pork "Ya Mom and Dem,"  
served with Arugula Mash Potatoes and Mint Scented Peas ..... \$ 27.00

Grilled Salmon, Asparagus, Tomatoes, Blueberries,  
Pickled Carrots and Summer Green Salad,  
served with a Port Blueberry Vinaigrette and Smoked Gouda ..... \$ 31.00

Roasted Breast of Duck, Duck Confit and Finesse Herb Risotto,  
Sautéed Spinach, Seared Foie Gras and Grilled Peach Jus ..... \$ 36.00

Pan Seared Jumbo Scallops, Truffle Scented Mashed Potatoes,  
served with Roasted Corn, Tarragon and  
Louisiana Crawfish Cream and Sauteed Arugula ..... \$ 37.00

Grilled Filet Mignon of Beef, French Fries,  
Smoked Pepper Roasted, Asparagus,  
served with Caramelized Onions, Bacon and  
Maytag Blue Cheese Jus ..... \$ 39.00