



*The Bistro*  
*at Maison de Ville*

**DINNER MENU**

**Appetizers**

Soupe du Jour..... \$ 8.00

Confit of Eggplant and Grilled Vegetable Lasagna, with Smoked Gouda and Creamy Lemon and Tomato Sauce .....\$ 9.00

House Smoked Louisiana Catfish Timbale, Flash Fried Calamari and Smoked “Bloody Mary” Remoulade ..... \$ 10.00

Frog Leg Grillades with Apple Smoked Bacon and Cheddar Cheese Grits.....\$ 12.00

Mussels Frites, with Alligator Sausage in a Saffron White Wine Butter Broth .....\$ 13.00

Louisiana Oyster and Escargot en Brochette served on Grilled Brioche .....\$ 14.00

Sweetbread Fritters, Portobello and Potato Hash and “B.B.Q.” Vinaigrette .....\$ 15.00

Seared Hudson Valley Foie Gras, with Lavender and Apple Pain Perdu And Orange Peppered Caramel .....\$ 17.00

**Salads**

Seasonal Mixed Greens and Roma Tomato served with Lemon Thyme Vinaigrette .....\$ 8.00

Red Wine Poached Pear, Crispy Onions, Belgian Endive and Imported French Roquefort and Balsamic Drizzle... \$ 9.00

Semolina Crusted Calamari Caesar Salad with Reggiano Parmesan .....\$ 9.00

House Smoked Salmon Rillettes, Frisee, Poached Egg and a Creamy Caper Remoulade and Toffika Caviar ..... \$ 10.00

Flash Fried Oyster Salad with Spinach, Hard Cooked Egg, Maytag Blue Cheese  
and Creamy Bacon Smoked Pepper Vinaigrette .....\$ 12.00

**Entrees**

Roasted Chicken au Jus, with Andouille, Caramelized Onion Potato Lyonnaise and Haricot Verts.....\$ 27.00

Pan Seared Scallops served with a Truffle Scented Sauce Forestier, Gnocchi Milanese and Sautéed Arugula ..... \$ 31.00

Venison Osso Buco, served with Spinach and Reggiano Risotto ..... \$ 33.00

Bouillabaisse, Shrimp, Scallop, Mussels, Oyster, Crawfish and Crab, in a Fennel, Saffron, and Italian Sausage  
Butter Broth, with Rouille Crouton ..... \$ 36.00

Panned Baby Lamb Chops, served with Blueberry and Lavender Glaze, Smoked Garlic Mashed Potatoes  
and Grilled Asparagus .....\$ 38.00

Duck Cassoulet, Confit of Duck and Leeks, Roasted Duck Breast, Cannelini Beans, Seared Foie Gras  
and Herb Scented Wild Rice .....\$ 38.00

Bacon Wrapped Grilled Filet Mignon of Beef, Onion Ring, “Maytag Blue Cheese Fries,” Steamed Asparagus with  
Tarragon Butter and a Smoked Cherry B.B.Q. Sauce .....\$ 39.00