

soups & salads

French Onion Soup 8

Gruyere Crouton

Cream of Baked Potato Soup 9

Bacon, Sour Cream and Chives

Lafond Garden Gazpacho 7

Seasonal Vegetables, Tomato Broth and Cilantro Oil

Bistro Greens 8

Assorted Local Greens, Fresh Seasonal Vegetables, Toasted Sunflower Seeds and Sherry Vinaigrette

Iceberg Wedge 10

Bacon Lardons, Grape Tomatoes and Blue Cheese Dressing

Whole Leaf Caesar 11

Focaccia Croutons, Shaved Parmesan

*Add Grilled Chicken 5

Spinach Salad 10

Shaved Pears, Red Onion, Blue Cheese, Spiced Pepitas and Balsamic Vinaigrette

Grilled Apricot and Arugula Salad 14

Prosciutto, Shaved Shallots, Hazelnuts and Manchego with Sherry Vinaigrette

Roasted Beet and Farro Salad 11

Arugula, Red Onion and Sherry Vinaigrette with Goat Cheese

Butter Lettuce Salad 10

Shaved Red Onion, Radishes, Grape Tomatoes and Feta with Red Wine Vinaigrette

Heirloom Tomato Salad 12

Marinated Mixed Cherry Tomatoes with Bocconcini and Crostini

appetizers

Grilled Vegetables 18

Artichoke, Asparagus, Eggplant, Cauliflower, Carrots and Zucchini with Sun Dried Tomato Romesco and Shaved Parmesan

Steamed Mussels 16

Chorizo, Garlic, Tomatoes and Grilled Crostini

Hummus with Grilled Garlic Flatbread 9

Pickled Carrot Salad

Pan-Fried Crabcake 14

Celery Root and Fennel Slaw, Piquillo Pepper Purée

Artisan Cheese 15

Three Selected Cheeses with Traditional Accompaniments

flatbread

Roasted Mushroom Flatbread 13

Garlic Cream, Red Onion and Taleggio

Grilled Chicken and Broccoli Flatbread 12

Red Onion and White Cheddar

Alfredo Shrimp Flatbread 14

Creamed Leeks and Garlic, Parmesan, Pancetta and Grape Tomatoes

Garden Tomato and Arugula Pesto Flatbread 12

Goat Cheese and Reduced Balsamic

Spicy Soppresata and Roasted Garlic White Bean Purée Flatbread 12

Shaved Red Onion, Manchego

Sausage Pipérade Flatbread 11

Mozzarella

Three Cheese Flatbread 10

Marinara, Mozzarella, Manchego and Parmesan

entrée salads

Bistro Cobb 15

Grilled Chicken, Bacon Lardons, Grape Tomatoes, Olives, Avocado, Hard Boiled Egg, Blue Cheese and Ranch Dressing

Greek Shrimp 17

Chopped Romaine, Grape Tomatoes, Cucumber, Olives, Marinated Feta and Balsamic Vinaigrette

Blackened Chicken and Whole Grain Salad 16

Spinach, Roasted Red Pepper, Red Onion, Avocado and Feta with Cilantro Lime Vinaigrette

Grilled Steak Salad 20

Frisée and Arugula with Seasoned "Wedge" Cut Potatoes, Grilled Onions, Tomatoes, Corn and Mustard Balsamic Vinaigrette

land

Roasted Half Chicken 25

Crispy Pee Wee Potatoes, Bacon, Red Onion and Frisée with Whole Grain Mustard Vinaigrette

Grilled Pork Flat Iron Steak 27

Lafond Garden Ratatouille, Crispy Polenta, Balsamic Reduction

Chicken Pot Pie with Puff Pastry 15

Grilled Duck Breast 30

Warm Truffled Smash Potato Duck Confit Hash, Roasted Brussel Sprouts and Caramelized Pearl Onions, Apricot Mustard Jam

Grilled Lamb Kabob 31

Tabbouleh and Watercress with Pomegranate Gastrique

Grilled New York Steak 35

Crispy Pee Wee Potatoes and Green Bean Frisée Salad, Black Olive Anchovy Butter

Chicken Cacciatore 16

Creamy Polenta and Green Beans

sea

Seared Salmon 30

Black Rice Cake, Green Leek "Spaghetti," and Yellow Tomato Coulis

Sea Food Stew 23

Shrimp, Mussels, Scallops and Salmon with Wild Rice in a Spiced Shellfish Broth with Garlic Crostini

Lobster Putanesca 38

Tomatoes, Mixed Olives with Asparagus and Angel Hair Pasta

Seared Scallops 37

Sweet Pea and Roasted Mushroom Risotto with Lobster Sauce

Seared Bass 29

Summer Succotash and Chimichurri

vegetarian

Sweet Pea and Mascapone Dumplings 22

Wild Rice, Sweet Peas, Roasted Carrots, Parsnips and Spinach with Vegetable Broth

Grilled Stuffed Artichoke 21

Roasted Garlic Mushroom Duxelle, Parmesan Gratiné, Wilted Treviso and Sherry Aioli

Summer Vegetable Barley Risotto 19

Fava Beans, Garbanzos, Sweet Peas, Roasted Corn, Peppers and Summer Squash with Tomato Coulis

Pasta Primavera 12

Julienned Seasonal Vegetables, Grape Tomatoes, Fettuccine and Basil Pesto

Arugula Pesto Pasta 18

Sun Dried Tomatoes, Roasted Eggplant and Corn with Penne

sides

Grilled Asparagus

Tabbouleh

Roasted Brussel Sprouts

Summer Succotash

Creamy Polenta

Ratatouille

Roasted "Pee Wee" Potatoes