

# 412 Bistro *Dinner Menu*

## Pour Commencer

<b>Tapenade</b> Traditional black olive spread served with warm goat cheese and crostini.	<b>10<sup>99</sup></b>
<b>Steamed Mussels</b> White wine & light cream with a hint of curry and frizzled leeks.	<b>12<sup>99</sup></b>
<b>Escargot Encroute</b> 1/2 dozen wild burgundy snails baked in lemon herb butter, with puff pastry top.	<b>12<sup>99</sup></b>
<b>Forest Mushroom Saute</b> Savory French toast, goat cheese, and wild mushrooms.	<b>12<sup>99</sup></b>
<b>Ahi Salsa</b> Diced tuna, cucumber, red onion & jalapeno. Topped with wasabi tobiko, lime cream & crisp wonton.	<b>12<sup>99</sup></b>
<b>Baked Brie</b> Triple cream brie wrapped in puff pastry with a pear-apple-walnut compote and water crackers.	<b>12<sup>99</sup></b>
<b>Prime Beef Tournedos</b> Crostini, balsamic onions, grape tomatoes & blue cheese sauce.	<b>14<sup>99</sup></b>
<b>Thai Spring Rolls</b> Shrimp, shiitake mushrooms, bean threads, pork, shredded carrots & peanut garnish with a sweet chili sauce.	2 for <b>8<sup>99</sup></b> 4 for <b>13<sup>99</sup></b>

## Salades and Soupes

<b>Bistro Tossed Salade</b> Fresh field greens, tomato, cucumber and carrots with balsamic vinaigrette.	<b>6<sup>99</sup></b>
<b>412 Caesar</b> Romaine hearts, anchovy filets, asiago cheese, croutons and lemon garlic dressing.	1/2 - <b>6<sup>99</sup></b> <b>9<sup>99</sup></b>
<b>Poached Pear &amp; Goat Cheese</b> Arugula, butter lettuce, poached pears, roasted beets and apple cider vinaigrette with an almond crusted goat cheese croquette.	1/2 - <b>8<sup>99</sup></b> <b>11<sup>99</sup></b>
<b>Smoked Duck Salade</b> Fresh arugula, dried cherries, cranberry Wensleydale cheese, and candied walnuts tossed in a port wine vinaigrette.	<b>12<sup>99</sup></b>
~ to any Salade add <b>Chicken or Shrimp 7<sup>99</sup></b> add <b>Steak or Smoked Duck 8<sup>99</sup></b> ~	

<b>Three Onion Soupe</b> French onion soupe with melted Gruyere cheese topped with crostini.	<b>8<sup>99</sup></b>
<b>Soupe du Jour</b> Chef's daily creation of the finest seasonal ingredients.	<b>MKT</b>

## Les Plats de Resistance

<b>Duck Three Ways</b> Pan seared duck breast with duck confit and asparagus crepe and smoked duck crisp with blackberry demi-glace.	<b>28<sup>99</sup></b>
<b>Cornish Game Hen</b> Oven roasted, herb buttered whole young chicken. Served with Andouille grits and wilted greens.	<b>26<sup>99</sup></b>
<b>Sea Bass Broil</b> Fresh from the Pacific, broiled to perfection. Served on top of sticky rice with a shiitake, scallion, miso broth and baby carrots.	<b>28<sup>99</sup></b>
<b>Trout Amandine</b> Pan seared Idaho red trout with lemon butter and toasted almonds. Served with Bistro whipped potatoes and French green beans.	<b>26<sup>99</sup></b>
<b>Kansas City NY</b> Dry aged bone-in bison charbroiled to taste and topped with blackberry demi-glace. Served with a potato croquet and asparagus.	<b>38<sup>99</sup></b>
<b>Braised Lamb Shank</b> Slow-cooked in red wine, orange zest and caramelized onions. Served with roasted vegetables and Bistro whipped potatoes.	<b>28<sup>99</sup></b>
<b>Prime Filet Mignon</b> 8 oz. prime filet, pan seared and topped with a creamy lobster ragout. Served with Bistro mashed potatoes and baby carrots.	<b>39<sup>99</sup></b>
<b>Steak Frites</b> Juicy 8 oz. Flat-Iron steak topped with a creamy brandy & peppercorn sauce. Served with pomme frites.	<b>24<sup>99</sup></b>
<b>Beef Bourguignonne</b> Slow-cooked tender beef tips, carrots, pearl onions, red potatoes, fresh mushrooms and Burgundy wine sauce.	<b>18<sup>99</sup></b>
<b>Sea Scallops and Prawns</b> Pan seared scallops and blackened grilled shrimp. Served with sweet potato mash and Andouille cream.	<b>29<sup>99</sup></b>
<b>Mushroom Fettuccini</b> Trio of wild northwestern mushrooms tossed with grape tomatoes, fresh spinach and brandied cream sauce.	<b>18<sup>99</sup></b>
<b>Grilled Pork Loin</b> Charbroiled to perfection, with sauce Provençal. Served with sweet potato mash and roasted fresh asparagus.	<b>28<sup>99</sup></b>

## Les Sides

<b>Pomme Frites</b>	<b>5<sup>00</sup></b>
<b>Candied Baby Carrots</b>	<b>6<sup>00</sup></b>
<b>Ultimate Macaroni &amp; Cheese</b>	<b>6<sup>00</sup></b>
<b>Haricot Vert Amandine</b>	<b>6<sup>00</sup></b>
<b>Sautéed Forest Mushrooms</b>	<b>6<sup>00</sup></b>
<b>Sticky Miso Rice</b>	<b>6<sup>00</sup></b>

*Bon Appétit*

18% Gratuity may be added to parties of 6 or more.  
Rare and undercooked foods may be hazardous to your health.

*Merci!*

**We appreciate your business.**

**We do not accept personal or business checks.**

**Chef ~ Adam Ross**