
RESTAURANT WEEK

\$35 Per Person
5pm-8pm

COURSE I

CRACKLING CALAMARI

*spicy miso lime dressing
...The Bistro's Signature Salad*

CRUNCHY RICE CAKES

*spicy tuna tartare, red & black tobiko,
guacamole, spicy kabaki sauce*

MUSSELS

garlic tomato broth

ASIAN CAESAR SALAD

spicy cashews, crispy wontons

CRISPY SPINACH & HAMACHI

jalapeño, shallots, sweet ponzu

COURSE II

HALF ROASTED FREE RANGE CHICKEN

*root vegetable mash, tempura onion
rings, rosemary jus*

STOUT BRAISED BEEF SHORT RIB

cheese polenta, roasted brussel sprouts

SPAGHETTI & CLAMS

chili peppers, gremolata crunch, garlic, white wine

PAN ROASTED SALMON

ginger stir-fry vegetables, shiso pesto, chili lime sauce

EDAMAME RAVIOLI

spinach, wild mushrooms, Thai coconut rum sauce

SUSHI ROLL COMBO

Bistro's #5 Roll, Yellowtail Jalapeño Roll

BISTRO SASHIMI

3 pieces each sashimi of tuna, yellowtail, salmon

COURSE III

CHOCOLATE BREAD PUDDING

white + dark chocolate, croissants

CRÈME BRULEE

*French vanilla custard with a
caramelized shell*
