

# BRASSERIE TEN TEN DINNER

## SOUPE

**FRENCH ONION GRATINÉE** cup 4.95 / crock 6.95  
with baguette & gruyere

**BISQUE DE TOMATE** cup 3.25 / bowl 5.95  
with goat cheese profiteroles & aged balsamic

## HORS D'ŒUVRE

**CHAUFFER DE OLIVES** ✦ 5.95  
warm french olives, roasted garlic,  
with rosemary & lemon zest

**ASPERGE FRITE** 6.95  
tempura fried asparagus & garlic aioli

**CHOUX-FLEUR** ✦ 6.95  
milk roasted cauliflower with lemon-almond  
brown butter & shaved comte

**VENTRE DE PORC** 8.95  
Long Farm's pork belly, cranberry chutney,  
frisée, beurre blanc & truffled pain perdu

**MOELLE OSSEUSE** 9.95  
roasted bone marrow, fleur de sel,  
poached port shallot relish & ten ten mustard

**TARTARE DE BOEUF** 10.95  
filet mignon tartare & quail egg toast

**ESCARGOT** ✦ 10.95  
traditional burgundy snails, persil,  
chopped garlic & sweet butter

**DICED SHETLAND SALMON TARTARE** 10.95  
with shiitake mushrooms, orange supremes,  
scallions, sesame oil & crostini

## SALADES

### JARDIN ✦

field greens, cucumbers, roasted beets, onions,  
tomatoes & sherry shallot vinaigrette  
4.95

### SIMPLE ✦

butter lettuce, fried capers, pine nuts, tomatoes  
& miso vinaigrette  
6.95

### HIDEAWAY

parmesan caesar salad, crisp potatoes, Long's  
Farm bacon, sourdough toast & a sunny up egg  
7.25

### NOIX

walnut crusted chicken, arugula, roasted beets,  
strawberries, goat cheese, onions & truffled  
citrus-soy vinaigrette  
10.95

### NICOISE ✦

Yellowfin tuna, field greens, nicoise olives,  
artichoke hearts, egg, white anchovies &  
honey-dijon vinaigrette  
14.95

## FRUITS DE MER



**KUMAMOTO** ✦ 2.95 each  
with mignonette

**CHESAPEAKE** ✦ 1.95 each  
with cocktail sauce

**OYSTER DU JOUR** ✦ market price  
with choice of sauce

**MOULES A LA MARINIÈRE** 8.95  
½ lb. steamed mussels, five lily, creme fraiche,  
thyme & butter topped with Kennebec frites

**MOULES AU PISTOU** ✦ 8.95  
½ lb. basil pesto steamed mussels & truffled  
arugula

**MOULES AU BASQUE** 8.95  
½ lb. steamed mussels, tomatoes, Longs Farm  
chorizo & olive oil topped with grilled baguette

## Le Grand Platter

59.95

Chef's selection of oysters,  
shrimp, steamed mussels &  
sashimi style fresh fish  
on a 3 tier platter

## FROMAGERIE

**OSSAU-IRATY**  
Aquitaine, France  
Raw sheep's milk.

Blonde rind with ivory paste that is slightly grainy  
with a firm buttery finish

**VENDÉEN BICHONNÉ**  
Pays de La Loire, France  
Pasteurized Cow's milk.

Perfectly creamy, yielding mouthfeel and  
musty, meyer lemon like flavor.

**MOZZARELLA CO.**  
'HOJA SANTA'

Dallas, Texas, U.S.A.  
Pasteurized goat's milk.

From deep in the heart of Texas this goat cheese  
imparts a big, bright, minty flavor

**AVALANCHE CHEESE CO.**  
'MIDNIGHT BLUE'  
Basalt, Colorado, U.S.A.

Raw goat's milk.

Beautiful blue-gray veins run wild in this blue  
with fennel undertones and velvety mouthfeel

**8.95** each **24.95** for 3

**PROSCIUTTO DI PARMA**

Parma, Italy

600 day aged thinly sliced prosciutto

**SALUMERIA BIELLESSE**  
SAUCISSON SEC BASQUE

Brooklyn New York

Red wine, garlic & chili salami

**PATE DE CAMPAGNE**

Chef Creation

Duck liver pate 'Wellington Style'



## FRITES

Kennebec fries with truffle aioli  
4.95

**JAMBON & GRUYERE CREPES 5.95**

with bearnaise

**ARTICHOKE & CHEVRE CREPES 5.95**

with arugula & basil oil

## ENTRÉES

**LES RAVIOLI DU PRINTEMPS** 12.95  
Avalanche Cheese Co. chevre ravioli, roasted asparagus spears & sauce princesse

**ROASTED STEEL HEAD TROUT** 14.95  
White bean, macerated onion-jalapeño & arugula salad, citron beurre blanc & pernod drizzle

**COQ AU VIN** ✦ 15.95  
Petaluma Farms red wine braised chicken leg, sauteed mushrooms, caramelized pearl onions,  
Long Farms bacon, chevre cheese, braising jus & roasted red potatoes

**BRIQUE POULET** 15.95  
Salt & herb dusted Petaluma Farms chicken breast, Kennebec frites, zucchini & beurre blanc

**BOUILLABAISSE** 16.95  
traditional provencal seafood stew with saffron, fennel & tomato steamed mussels, tiger shrimp  
& market fresh fish with grilled baguette & sauce rouille

**STEAK FRITES** 16.95  
grilled hanger steak, Kennebec frites & caper-miso tossed arugula, sliced tomatoes  
with choice of: bearnaise, pepper crusted with brandy crème or port reduction & midnight bleu

**L'ENTRECOTE** 17.95  
8 oz. pan roasted top sirloin, veal demi-glace, warm chicory salad, torn bread & bacon lardons

**SAUMON** ✦ 17.95  
potato crusted Shetland salmon, smoked tomato broth, dijon roasted red potatoes,  
shaved fennel, grape tomatoes & basil oil

**CANETON SAISONNIER** ✦ 22.95  
Maple leaf duck confit, duck breast, maple caramelized yams, citrus gastrique, toasted walnuts,  
cranberries & seared spinach

**TOURNEDOS ROSSINI** 32.95  
Created by Marie-Antoine Carême. Grilled filet mignon, buttered sourdough toast point,  
seared Hudson Valley foie gras, black truffles & a rich port demi glace