

BRASSERIE TEN TEN DINNER

SOUPES

SOUPE À L'OIGNON *cup 4.95 / crock 7.50*
with baguette & gruyère cheese

BISQUE DE TOMATE *cup 3.95 / bowl 6.50*
with chèvre profiteroles & balsamic reduction

HORS D'ŒUVRE

CRÊPES AU BRIE 5.95
brie cheese, shaved brussels sprouts,
honey-carrot emulsion

CRÊPES JAMBON GRUYÈRE 6.95
Capicola ham, gruyère cheese,
sauce bearnaise & balsamic reduction

HARICOTS VERTS 6.95
tempura fried green beans
with garlic aioli

BRIE CHAUD 6.95
warm brie, blackberry mostarda,
candied almonds & crostini

CHOU-FLEUR * 7.95
brown butter cauliflower, toasted pine nuts,
lemon & shaved comte

OS À MOELLE 9.95
roasted bone marrow, fleur de sel,
caramelized onions & ten ten mustard

GALETTE AU SAUMON FUMÉ 10.95
smoked salmon, crème fraîche, fines herbs,
potato galette, frisèe & Provençal olive oil

TARTARE DE FILET MIGNON * 10.95
filet mignon tartare, quail egg & sourdough

SALADES

JARDIN *

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

BETTERAVES *

citrus roasted beets, frisèe, hazelnuts, chèvre,
micro-basil & orange infused crème fraîche
5.95

SIMPLE *

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

FROMAGE BLEU *

emerald kale two ways, Blue d'Auvergne,
toasted walnuts, julienned apples, onions,
fines herbs & dried cherry vinaigrette
9.95

NOIX

walnut crusted chicken, arugula, roasted beets,
strawberries, Haystack Mountain chèvre,
onions & truffled citrus-soy vinaigrette
10.95

NIÇOISE * *

fennel crusted Yellowfin tuna,
field greens, niçoise olives, tomatoes,
onion, beets, hard boiled egg, haricots verts,
& creamy tarragon vinaigrette
14.95

FRUITS DE MER



KUMAMOTO * * 3.25 each
with mignonette

DIAMOND POINT * * 2.95 each
with mignonette

DELAWARE * * 1.95 each
with cocktail sauce

MOULES À LA MARINIÈRE * 8.95
½ lb. steamed mussels, five lily,
crème fraîche, thyme & butter
topped with Kennebec frites

MOULES À LA BASQUAISE 8.95
½ lb. steamed mussels, tomatoes,
lamb merguez & olive oil topped with
grilled baguette

PETIT LOBSTER ROLL
BUTTER LETTUCE & LEMON
ON TOASTED FRENCH BREAD
7.95



MERGUEZ SLIDER

HOUSE MADE LAMB SAUSAGE,
PICKLED MUSTARD AIOLI & ARUGULA
ON A BRIOCHE BUN

6.95

Le Grand Plateau *

59.95

Chef's selection of oysters,
shrimp, steamed mussels
& lobster salad
on a 3 tier platter

ENTRÉES

BRIQUE POULET 15.95
salt & herb spiced chicken, Kennebec frites, vegetable ratatouille & beurre blanc

BALLOTINE DE POULET * 17.95
chicken & mushroom duxelle roulade with roasted potatoes, bacon lardons,
farm greens & sauce 'Coq au Vin'

RISOTTO DE CÉLERI * 13.95
Acquerello rice, celery, crisp sun chokes, parmesan broth, herb salad, Provençal olive oil

BOUILLABAISSE 18.95
traditional Provençal seafood stew, steamed mussels, tiger shrimp & market fresh fish
simmered in a saffron, fennel & tomato broth with grilled baguette & sauce rouille

SAUMON GRILLÉE * * 18.95
grilled salmon, dijon-crème fraîche lentils, crisp kale & beurre blanc

POISSON DU MARCHÉ * 26.95
Pan roasted Alaskan halibut, spring bean cassoulet, honey-carrot emulsion

BRASSERIE BURGER * 11.50
grilled Soz. Black Angus burger, Tender Belly bacon,
roasted jalapeños & gruyère with butter lettuce, tomatoes & red onion

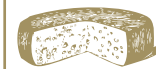
STEAK FRITES * * 16.95
grilled hanger steak, Kennebec frites, sliced tomatoes & miso vinaigrette tossed arugula
with choice of: bearnaise or pepper crusted with brandy crème

FILET DE BOEUF AU BLEU * * 28.95
pan roasted beef tenderloin, truffle parsnip-potato gratin, dijon roasted brussels sprouts
& pearl onions with Blue d'Auvergne demi-glace

DUO DE CANARD * 19.95
duck breast & confit, farro risotto, pickled shallots, parsley & poached egg

CARRÉ D'AGNEAU RÔTI * * 29.95
pan roasted rack of Colorado lamb with vegetable ratatouille, slow roasted tomatoes
crumbled chèvre & juniper-balsamic reduction

FROMAGERIE



**BURRATA
ALLA PANNA**
California, USA

Pasteurized cow's milk

Lemony & rich fresh mozzarella filled
with stracciatella & Italian cream

MORBIER *

Jura, France

Raw cows's milk

Pungent & nutty with a
creamy mouthfeel

OSSAU IRATY DE BREBIS *

Aquitaine, France

Raw sheep's milk

Firm ivory paste with hints of
hazelnuts & sweet-grass

PETIT DÉLICE MON SIRE

Burgundy, France

Pasteurized cow's milk

A buttery, rich triple crème with
hints of lemon

8.95 each **24.95** for 3

DUCK RILLETTES

Dijon & herb whipped duck confit

**OLYMPIC PROVISIONS
'SAUCISSON SEC'**

Portland, Oregon

Traditional cured salami with garlic
& black pepper

PÂTÉ DE CAMPAGNE

Chef Creation

Duck liver pate 'Wellington Style'

CHARCUTERIE



* EXECUTIVE CHEF MICHAEL TRIMMER