BRASSERIE TEN TEN

DINNER

SOUPES

À L'OIGNON GRATINÉE
CROCK 7.95

BISQUE DE TOMATES
CUP 3.95

HORS D'ŒUVRES

FRITES
Kennebec fries • tarragon aïoli
4.95

HARICOTS VERTS
tempura fried green beans • garlic aïoli
6.95

BRIE CHAUD
warm brie • blackberry mostarda
candied almonds • crostini
6.95

CHOU-FLEUR ⌖
curry roasted cauliflower
black currants
cilantro • pine nuts
7.95

POIRE ET NOISETTE ⌖
brûléed pear • toasted hazelnuts
crumbled blue cheese
gastrique • celery leaves
5.95

OS À MOELLE
roasted bone marrow • fleur de sel
caramelized onions • Ten Ten mustard
10.95

TARTARE DE BOEUF ◇
minced filet mignon • quail egg
capers • pommes gaufrettes
10.95

FOIE GRAS
seared foie gras • french toast
black currant syrup • pickled shallots
12.95

MERGUEZ SLIDER

HOUSE MADE LAMB SAUSAGE
PICKLED MUSTARD ÄIOLI
ARUGULA • BRIOCHE BUN
6.95

SALADES

JARDIN ⌖
field greens • cucumbers • carrots
roasted beets • onions • tomatoes
sherry shallot vinaigrette
5.95

SIMPLE
butter lettuce • fried capers • pine nuts
tomatoes • miso vinaigrette
6.95

HACHÉ ⌖
Brussels sprouts chiffonade
chopped frisée • black currants
toasted walnuts • shaved parmesan
charred lemon vinaigrette
8.95

POULET AUX NOIX ⌖
walnut-crusted chicken • arugula
roasted beets • local chèvre
onions • raspberry vinaigrette
12.95

NIÇOISE ⌖
fennel-crusted Yellowfin tuna
mixed lettuces • olives • tomatoes
egg • tarragon potato salad
haricots verts • white anchovies
sherry shallot vinaigrette
15.95

FRUITS DE MER

MUSSELS

MOULES À LA MARINIÈRE
½ lb. PEI steamed mussels • five lily
crème fraîche • thyme • butter
Kennebec frites
11.95

MOULES À LA BASQUAISE
½ lb. PEI steamed mussels • lamb merguez
tomatoes • olive oil • grilled baguette
11.95

OYSTERS

KUMAMOTO ⌖◇
WASHINGTON ST
with mignonette
3.25 EACH

DIAMOND POINT ⌖◇
WASHINGTON ST
with mignonette
2.95 EACH

DELAWARE ⌖◇
MARYLAND
with cocktail sauce
1.95 EACH

LE GRAND PLATEAU ⌖◇

SERVED ON A 3 TIER PLATTER

PRAWNS • STEAMED PEI MUSSELS
MARYLAND CRAB • RAW OYSTERS
TUNA TARTARE

COCKTAIL SAUCE • MIGNONETTE
HORSERADISH • GARLIC ÄIOLI

PETITE PLATTER 39.95

GRAND PLATTER 75.95

⌖ INDICATES ITEMS THAT ARE GLUTEN FREE

◇ THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ENTRÉES

RISOTTO
Acquerello rice
mixed local mushrooms
parmesan emulsion
Provençal olive oil
14.95

TRUITE AMANDINE
pan roasted Rainbow trout
snap peas • almonds
beurre blanc
16.95

SAUMON EN CROÛTE
rye crusted organic salmon
golden beets • snap peas
fingerling potatoes
pommery mustard crème
21.95

BOUILLABAISSE
Provençal seafood stew
seasonal fruits de mer
saffron • fennel • tomato broth
grilled baguette • rouille
23.95

FLETAN
Alaskan Halibut
fennel confit • citrus consommé
olive pine nut relish
cauliflower purée
32.95

POULET EN BRIQUE
salt & herb spiced chicken
Kennebec frites
haricots verts • beurre blanc
16.95

POULET DIJON
Boulder Natural Farm's chicken
roasted summer vegetables
heirloom tomatoes
roasted fingerling potatoes
garlic confit • Dijon-rosemary jus
17.95

CASSOULET
duck confit • chicken sausage
rosemary stewed beans
pancetta • tomato confit
haricots verts • grilled baguette
21.95

STEAK FRITES
marinated hanger steak
Kennebec frites • arugula salad
sauce béarnaise
or peppercorn brandy crème
17.95

FILET DE BOEUF
grilled filet mignon
pommes aligot • baby carrots
farm spinach • cabernet jus
32.95

CÔTELETTES D'AGNEAU
Colorado lamb chops
sautéed zucchini • heirloom tomatoes
arugula pistou
34.95

FROMAGERIE ET CHARCUTERIE

8.95 EACH | 22.95 FOR 3

BURRATA ALLA PANNA
CALIFORNIA, USA
Pasteurized cow's milk
fresh mozzarella filled
with rich cream

CAMEMBERT ROUZAIRE
SEINE-ET-MARNE, FRANCE
Pasteurized cow's milk
soft ripened • creamy mouthfeel
mushroom hints • citrus tang

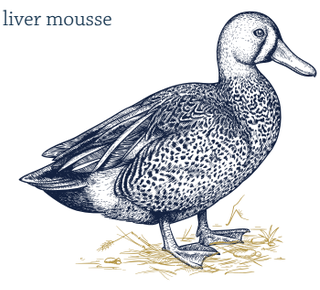
SPRING BROOK FARM 'TARENTAISE'
VERMONT, USA
Raw cow's milk
firm Alpine style
robust • nutty • spicy

CARR VALLEY 'PENTA CRÈME BLUE'
WISCONSIN, USA
Pasteurized cow's milk & cream
smooth • earthy • mild spice

RILLETTES DE CANARD
HOUSE-MADE
whipped duck confit • dijon
tarragon • fines herbs

OLYMPIA PROVISIONS 'SALAMI ETNA'
PORTLAND, OREGON
cured salami • pistachios
lemon zest

PÂTÉ DE VOLAILLES
HOUSE-MADE
duck & chicken liver mousse



EXECUTIVE CHEF ERIC GUILFORD

BRASSERIE TEN TEN