BRASSERIE TEN TEN

DINNER

SOUPES

À L'OIGNON GRATINÉE
CROCK 7.95

BISQUE DE TOMATES
profiterole aux chèvre
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

CREVETTES FRITES
crisp fried shrimp • shaved fennel
carrots • green cabbage • chives
toasted sesame vinaigrette
8.95

OS À MOELLE
roasted bone marrow • fleur de sel
caramelized onions • Ten Ten mustard
9.95

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

PAIN AUX CHAMPIGNONS
roasted local mushrooms • caraway
foie gras butter • grilled sourdough
10.95

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
4.95

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

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

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
9.95

MOULES À LA BASQUAISE
½ lb. PEI steamed mussels • lamb merguez
tomatoes • olive oil • grilled baguette
9.95

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

CANARD LYONNAISE
duck confit • frisée • pommes rôties
red onion • poached egg • bacon
blueberries • rosemary gastrique
19.95

SAUMON
organic Scottish salmon
summer vegetable ratatouille
tomato vinaigrette
19.95

FILET DE BOEUF
grilled filet mignon
asparagus • potato-leek cake
blue cheese demi-glace
32.95

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

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

POULET EN BRIQUE
salt & herb spiced chicken
Kennebec frites • haricots verts
beurre blanc
15.95

FLÉTAN
Alaskan halibut • artichoke purée
English peas • pea tendrils
orange scented bread crumbs
tarragon persillade
27.95

STEAK FRITES
marinated hanger steak
Kennebec frites • arugula salad
sauce béarnaise
or peppercorn brandy crème
16.95

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

ABBAYE DE BELLOC
PAYS BASQUE, FRANCE
Raw sheep's milk
semi-firm • nutty • rich

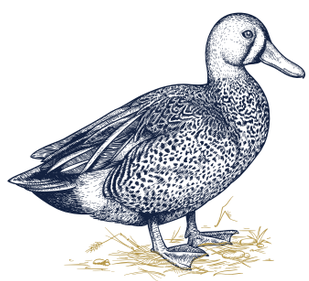
HAYSTACK MOUNTAIN
'FUNKMEISTER BRIE'
COLORADO, USA
Pasteurized organic cow's milk
savory • pungent • double cream

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 • pistashios
lemon zest

PÂTÉ DE VOLAILLES
HOUSE-MADE
duck & chicken liver mousse



EXECUTIVE CHEF MICHAEL TRIMMER

BRASSERIE TEN TEN