

# Colette

## LITTLE FRENCH BISTRO

### HORS D'OEUVRES

FRENCH ONION SOUP GRATINEE <i>Classic French soup with caramelized onions and croutons, topped with baked Swiss cheese</i>	10
MIXED FIELD GREENS <i>With sherry vinaigrette</i>	7
FRISSE AUX LARDONS <i>Lettuce topped with warm strips of bacon, a poached egg, and croutons, finished with French Dijon mustard vinaigrette</i>	12
CARPACCIO DE BOEUF <i>Thinly sliced raw beef, drizzled with olive oil, shallots, and a drop of lemon juice</i>	14
CARPACCIO DE TOMATE <i>With fresh mozzarella and pesto</i>	12
TARTARE THON <i>Finely diced raw tuna, layered with freshly chopped mangos, shallots, chives, and cucumbers, topped with fried onions</i>	14
TARTARE SAUMON <i>Thin slices of raw salmon, seasoned with shallots, dill herbs, olive oil, and lemon</i>	13
RISOTTO AUX CHAMPIGNONS <i>Arborio rice cooked in a beef broth, garnished with roasted mushrooms</i>	12
PISSALADIERE <i>Classic French Riviera tart, with black olives and caramelized onions</i>	11



### PIZZA DE LA MAISON

FROMAGE PIZZA <i>Swiss cheese, tomato sauce</i>	11
COLETTE PIZZA <i>Swiss and goat cheese, honey, fresh cream</i>	13
CHORIZO PIZZA <i>Swiss cheese, chorizo sausage, tomato sauce</i>	13
NEAPOLITAN MARGHERITA PIZZA <i>Mozzarella cheese, basil, tomato sauce</i>	12
PROVENCALE PIZZA <i>Swiss cheese, eggplant, zucchini, bell pepper, tomato sauce</i>	12

### SALADS

SALADE DE CHEVRE CHAUD <i>Mixed field greens and warm goat cheese, topped with sherry vinaigrette</i>	13
SALADE NICOISE <i>Potatoes, olives, red bell peppers, green beans, tomatoes, and hard-boiled eggs, topped with freshly seared tuna</i>	15
SALADE COLETTE <i>Candy beets, pears, and caramelized walnuts, topped with honey mustard vinaigrette</i>	14

### ENTREES

#### DE LA MER

MOULES MARINIÈRES FRITES <i>Mussels cooked in a white wine sauce with a touch of cream, served with french fries</i>	18
MOULES CATALANE FRITES <i>Mussels cooked in a white wine and tomato sauce, served with french fries</i>	18
ESCALOPE DE THON SESAME <i>Sesame crusted tuna seared to perfection in a sweet Asian sauce, served with bok choy</i>	24
FILET DE CHILEAN SEA BASS <i>Fresh Chilean sea bass cooked in "vierge" sauce, served with creamy parmesan cheese polenta</i>	29
FILET DE SAUMON <i>Salmon fillet, served with ratatouille and lemon sauce</i>	21

#### DE LA TERRE

STEAK TARTARE FRITES <i>Finely chopped raw beef, seasoned with shallots, parsley, capers, and cornichons, served with french fries</i>	19
STEAK AU POIVRE <i>New York strip steak cooked to your preferred temperature, in a green peppercorn sauce, served with french fries</i>	26
POULET CAJUN <i>Chicken breast marinated in cajun spices, served with french fries and a field green salad</i>	20
ESCALOPE DE VEAU CITRON <i>Breaded, flat veal, served with linguine in extra virgin olive oil</i>	23
RIB-EYE L'ENTRECOTE DE PARIS <i>Rib-eye steak cooked to your preferred temperature, in the famous Parisian chef's secret sauce. Served with french fries</i>	26
GRILLED CHICKEN PAILLARD <i>A thin breast of chicken, served with a field green salad, roasted tomato, and parmesan</i>	21
FILET DE BOEUF <i>Beef fillet cooked to your preferred temperature, in a béarnaise sauce, served with sautéed potatoes</i>	29

### WINES BY THE GLASS

#### ROSE

Estandon Cote de Provence  
9

#### WHITE

Sauvignon Blanc, Sterling  
8

Pinot Grigio, Torre di Luna  
8

Chardonnay, Terazzas Mendoza  
10

#### RED

Merlot, Century Cellars  
8

Cabernet Sauvignon,  
Reserve VDP d'Oc  
10

Chianti, Stellina di Note  
10

Malbec, San Telmo Esencia,  
Mendoza  
10

### SIDES \$6

FRITES BISTRO  
SAUTEED POTATOES  
RATATOUILLE  
POTATO PUREE

### ASSIETTE DE FROMAGE

SELECTION OF DAILY CHEESES	17
WITH A GLASS OF THE RED OF THE DAY	22

CHEF DE CUISINE : FREDERIC BOLDRON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
18% gratuity included