

NAPOLEON

PARISIAN FLAIR DEPUIS 2007

SOUPS & SALADS

Soup du Jour <i>made fresh daily</i>	6
Onion Soup Gratinée <i>5 onions, gruyere</i>	7
Avocado , <i>heart of palm, grape tomatoes, red onion, spring-mix, lemon oil</i>	12
Baby Mache , <i>golden beets, goat cheese, truffle vinaigrette</i>	11
Baby Arugula , <i>asian pears, shaved manchego cheese, lime vinaigrette</i>	10
Mesclun , <i>tear drop tomatoes, balsamic vinaigrette</i>	8
Niçoise , <i>tuna, field greens, olives, boiled eggs, anchovies, French beans, mustard vinaigrette</i>	18

HORS D'OEUVRES

Escargots Provençale <i>garlic butter, tomato concassé, pinot noir sauce</i>	10
Onion Tart , <i>phyllo pastry, goat cheese, pine nuts</i>	9
Steamed Porcini Ravioli , <i>supreme sauce</i>	10/18
Ahi-Tuna Tartare , <i>cucumber crown, sea-weed, quail eggs, wonton chips, ginger soy sauce</i>	12
Wild Mushroom Crepe , <i>olive tapenade, truffle oil, red wine jus</i>	10
Asparagus Risotto , <i>pecorino cheese, watercress oil</i>	9
Calamari , <i>sautéed/crispy, tomato aioli</i>	8
Macaroni au Gratin , <i>Parisian comfort food</i>	8

MOULES/MUSSELS

APPETIZER 10 / ENTREE WITH FRIES 17

Marinieres , <i>white wine, shallot, parsley</i>
Belgium , <i>belgian beer, mustard cream</i>
Coulis De Tomate , <i>tomato concassé, minced garlic, basil, white wine</i>
Saffron , <i>roasted garlic, saffron broth</i>

FROMAGES/CHEESES

Artisanal cheeses from our friends at Cowgirl Creamery 3 cheeses 13 5 cheeses 18

CREPES

Montmartre , <i>roasted mushrooms, scallions, goat & swiss cheese</i>	10
Santorini , <i>spinach, red onion, ricotta and feta cheese</i>	11
Budapest , <i>beef, onions, tomatoes, green peppers, sour cream cilantro sauce</i>	11
Florentine , <i>roma tomatoes, ricotta, pine nuts, pesto & tomato sauce</i>	10
Marseille , <i>chicken, sour cream, onions, red peppers & red pepper sauce</i>	11

SIDES 6

Napoleon Fries	Grilled Asparagus	Sweet Potato Fries	Wild Mushrooms	Potato Gratin
-----------------------	--------------------------	---------------------------	-----------------------	----------------------

FRUITS DE MER/SEAFOOD

Poisson du Jour , <i>priced & prepared fresh daily</i>	
Grilled Salmon Filet , <i>baby spinach, parsnip puree & citrus beurre blanc</i>	20
Pan-Seared Jumbo Scallops , <i>julienne of leeks, saffron vanilla sauce</i>	22
Seafood Linguine , <i>steamed clams, mussels, shrimp & bay scallops, tomato basil sauce</i>	18
Rainbow Trout Filet , <i>tomato-corn relish, pine-nuts & garlic chips</i>	21

VIANDES & VOLAILLES/MEATS & POULTRY

Steak Frites , <i>black Angus NY strip, béarnaise or bordelaise sauce</i>	24
Veal Escalopes , <i>wild mushrooms, truffle jus</i>	24
Filet Mignon , <i>porcini mushrooms, pinot noir & roasted garlic mashed potato</i>	27
Chicken Piccata , <i>capers, lemon, beurre blanc sauce</i>	17
Rack of Lamb <i>mustard crust, sundried fruit couscous & rosemary jus</i>	25
Kobe Burger <i>brioche toast, hand-cut Napoleon fries (cheese extra)</i>	14
Duck Confit & Lamb Sausage Cassoulet , <i>beans, savoy cabbage, pan jus</i>	20
Roasted Pork Tenderloin , <i>granny smith apples, onion confit, calvados sauce</i>	18
Mille-Feuille of Eggplant , <i>tomato concassé, wild mushroom, peanut potato</i>	18
Vegetarian Plat du Jour , <i>priced & prepared fresh daily</i>	