

Le Passage French Bistro

Petites Entrees - Starters

Pommes Frites, “french fries” shoestring potatoes lightly seasoned with harissa spiced aioli 7

Olives, Nicoise and Picholines olives marinated in mustard seeds & sherry vinegar 4

French Onion Soup, topped with french bread croutons, chives and swiss cheese 8

Escargots, served in herbed garlic butter around a puff pastry shell 10

Carlsbad Black Mussels, herbed chardonay cream sauce 14

Country Pate Plate, Duck Mousse with Port wine, Pork Country Pate with Cognac , served with mixed greens, cornichons, croutons and Dijon 14

Baked Brie in Puff Pastry, served on ratatouille with balsamic reduction 12

Cheese Plate, Swiss, Brie and Goat cheese topped with pecans and strawberries 14

Les Salades-Salads

House Salad, mixed greens, blue cheese, strawberries & candied pecans 11

Pear, spinach tossed in balsamic vinaigrette and topped with goat cheese, currants and sliced pears 9

Classic Caesar, chopped romaine and tangy caesar dressing topped with parmesan, and croutons 8

Tomato Tart, a savory pastry shell stacked with herb goat cheese, oven roasted tomatoes and lightly dressed mixed greens 9

Les Pates - Pasta

Portabello Mushroom Ravioli, wild mushroom ravioli in brown butter topped with parmesan and fresh sage 22

Baked Macaroni, “ Au Gratin” topped with caramelized onions 16

Les Poissons – Fish

Sautéed Salmon, served on lightly seasoned Israeli couscous and topped with chiffonade of spinach champagne vinaigrette 24

Scallops in Curry Sauce, pan seared and served along side of a puff pastry shell stuffed with seasoned carrot julienne 23

Sautéed Jumbo Prawns, served on Israeli couscous, with asparagus in a lobster sauce 24

Salmon Salad, Spinach, Goat Cheese, Pine Nuts, Tomatoes, lightly tossed in a Champagne Vinaigrette 20

Les Viandes – Meat

Classic Coq Au Vin, bacon, mushrooms and pearl onions, served with pommes frites 25

Lavender Roasted Chicken Breast, coated with au jus, served with dauphine potatoes, green beans and provencal tomato 24

Veal Sweetbreads, shitake mushrooms, braised leeks in a maderia wine sauce 24

Maple Leaf Farms Roasted Duck Breast, topped with Bing Cherry Sauce w/ Israeli couscous, asparagus and provencal tomato 26

Oven Roasted Duck Breast Salad, mixed greens tossed with balsamic vinaigrette, caramelized pecans, brandied cherries and goat cheese 22

New Zealand Rack of Lamb, coated with breadcrumbs, dijon mustard, herbs and au jus, served with ratatouille and dauphine potatoes 30

Pork Tenderloin Medallions, sautéed in a red bell pepper couli, served with dauphine potatoes, green beans and provencal tomato 24

Duck Leg Confit, with garlic sautéed potatoes and watercress salad 22

Braised Bone-Less Beef Short Ribs in Red Wine Sauce, served with dauphine potatoes, and fresh garden vegetables 26

Du Grille – From the Grill

Napoleon's Grille Burger, Certified Angus Beef, Swiss, Caramelized Onions, Tomato and Greens on our House Bun 16

Grilled Veal Chop, topped with braised oyster mushrooms on a bed of spinach fettuccini 29

Filet of Beef, grilled filet mignon topped with roquefort cream sauce served with dauphine potatoes, and green beans 32