

REVE BISTRO EARLY WINTER

Each dish is carefully crafted by Chef / Owner Paul Magu-Lecugy. He takes into consideration not only the flavors but textures and overall enjoyment of the dish. No substitutions please. TAKE OUT PRICING: 10% off DINNER, MENU PRICES / except family meals (already discounted)

HORS D'OEUVRE

GOUGÈRES	6
• (6) Bite size French cheese puffs. Perfect while sipping Champagne!	
HUITRES	19
• ½ doz Local Miyagi Oysters. Served with a champagne mignonette	
ADD ADDITIONAL OYSTERS FOR 3.25 EA	
PÂTÉ DE SANGLIER	15
• House made wild boar pâté with pickled vegetables, mustard	
ASSIETTE DE CHARCUTERIE	26
• house made wild boar pâté, rabbit rilette, chicken liver mousse, Serrano ham, and salami served with classic accompaniments	
ESCARGOTS	16
• (6) Escargots in the shell with herb garlic butter	

SOUPES ET SALADES

SOUPE A L'OIGNON GRATINÉE	12
• Classic house made French onion soup topped with gruyere & Comte cheeses & croutons.	
SOUPE DU MOMENT	12
• Seasonal vegetarian soup.	
SALADE RÊVE	10
• mixed seasonal lettuces, olive tapenade, parmesan cheese. Lemon thyme vinaigrette.	

FAMILY MEALS

- Enough for 4 adults. Does not include bread. Par baked baguettes available for 4.25 •

QUART OF SOUP	24
• French onion or soup de moment.	
REVE SALAD	22
• Mixed greens, parmesan cheese, olive tapenade* & lemon thyme vinaigrette* = served on the side	
COQ AU VIN	79
OSSO BUCCO	98

10% OFF DOES NOT APPLY

- Family meals are already discounted •

SIDES

POMMES FRITES	7
• a treat for the ride home!	
MASHED POTATOES	9
SEASONAL VEGETABLES	9
PAR BAKED WHOLE BAGUETTE	4.25
• (discount does not apply)	

LES PLATS PRINCIPAUX

POULET FAÇON "COQ AU VIN" *	26
• Red wine braised Cook's Venture heirloom chicken leg & thigh with pearl onions, button mushrooms & house made pancetta. Served over mashed potatoes	
BISTRO STEAK FRITES *	32 / 58
• Angus Ribeye steak with green peppercorn sauce, seasonal vegetables & French fries 8oz / 16 oz	
NOIX DE ST JACQUES	36
• Seared "day boat" scallops over foraged & cultivated wild mushroom risotto.	
SOLE AVEC BEURRE DE TRUFFE	34
• Fresh local sole filet over winter vegetables topped with house made truffle butter.	
OSSO BUCCO	34
• Veal osso buco with creamy polenta and citrus gremolata	
RIS DE VEAU RÔTI	32
• Roasted veal sweetbread over fall fruits and vegetables with verjus sauce.	
RISOTTO AUX CHAMPIGNONS	26
• Foraged & cultivated wild mushrooms in a creamy risotto.	
* CHILDREN'S PORTIONS AVAILABLE	17
• children's meals include a scoop of ice cream.	

DESSERT

(4) MACARONS	12
• Housemade macarons one of each flavor: peppermint, egg nog, chocolate, and pistacio	
TARTE AUX POIRE	10
• Individual size pear tart	
GÂTEAU AU CHOCOLATE	10
• Gluten free dark chocolate cake topped with whipped cream and seasonal fruit. (Made with almond flour)	
ILE FLOTTANTE	9
• Poached (soft) meringue on crème anglaise topped with caramel sauce & toasted pistachios.	
MOUSSE AU CHOCOLAT	10
• House made bittersweet chocolate mousse, touch of sea salt.	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness