

CHEZ GEORGES

BISTRO & BAR



HORS D'ŒUVRES

SOUPE A L'OIGNON

classic french onion soup, braised oxtail, gruyere, crouton.....16

ESCARGOTS DE BOURGOGNE

baked snails, garlic herb butter sauce, crispy leek, toasted baguette.....15

CUISSES DE GRENOUILLES

slow braised frog legs provençal, eggplant cream, lemon-herb essence, caper butter, black garlic.....19

BOUDIN AUX MARE

house-made seafood sausage, tomato & lemongrass nage, charred corn, sweet peppers, okra, confit tomato.....23

TARTARE DE BŒUF*

prime beef tartare, shallots, chive, caperberries, charred onion petal, quail yolk, au poivre aioli.....24

BARRE CRUE

a daily selection of premier raw bar offerings.....mkt

ASSIETTE DE FROMAGE

selection of artisanal cheese, house, jam, fruits, nuts, cracker.....28 (for two to three)

FOIE GRAS

pan seared, sorghum glazed, spiced peach consommé, endive, potato fondant, pickled cherries.....39

SALADES

DU SUD

baby gem lettuce, pickled shallot, cucumber, toasted sunflower seeds, au poivre-buttermilk dressing.....14

ÉTÈ

peaches, candied pistachios, radicchio, endive, butter lettuce, balsamic compressed blueberries, roquefort dressing.....16

BISTRO

mixed lettuce, candied bacon lardon, poached egg, brown butter crouton, dijon sherry lemon vinaigrette.....18

ENTRÉES

POULET

frenched chicken breast "country style", sweet pepper & green bean succotash, sherry mushroom cream sauce.....36

BOUILLABAISSE

a local rendition of traditional provençal fish soup, potato, tomato, skillet cornbread & garlic aioli.....39

SAUMON EN PAPILOTE

salmon filet steamed in parchment, ratatouille vegetables, basil & garlic butter, sundried tomato beurre blanc, creamed spinach & pernod gratin.....42

JARRET DE PORC

braised volcano pork shank, honey-thyme roasted peach, charred radicchio, "aligot" smashed potatoes, natural brandy jus.....40

CASSOULET

a daily interpretation of the hearty braised stew, butter & cannellini beans, topped with chicken breast & duck crackling, lemon herb bread crumb crust.....37

POISSON DU JOUR

selection of the best fish available.....mkt

add three ounces of pan seared foie gras

-28-

MOULES-FRITES

P.E.I mussels with fries

PROVENÇAL

white wine butter pan sauce, heirloom tomatoes, capers, olives, herbs de provence

-23-

SUD-EST

vadouvan curry, lemongrass-coconut cream, coriander, sweet peppers

-23-

PLAT

POUR DEUX

entrée for two

CARRÉ D'AGNEAU

rack of lamb, mint & pistachio crust, brown butter romanesco, beets, patty pan squash, red wine-cherry demi

-mkt-

GARNITURES

additional sides

FRITES

crispy fries, garlic aioli

-8-

POMMES

"aligot" cheese laced mashed potato

-10-

CHOUX

collard greens - chef's family recipe

-9-

MÉLANGE

sweet pepper & green bean succotash

-10-

GRATIN

pernod & fennel creamed spinach, herb bread crumb

-11-

SPÉCIALITÉS DE LA MAISON

CANARD*

duck two ways: seared magret duck breast, collards & black cherry-grand mariner reduction, leg confit, crispy potato fondant, peach mostarda.....49

BŒUF BOURGUIGNON

short rib, local carrots, potato, foraged mushroom, orange gremolata, black truffle port reduction.....39

STEAK FRITES*

hand cut prime new york strip steak, sauce rossini, crispy fries.....45

\$9 "split in kitchen" charge will be applied for entrees

20% gratuity will be added on parties of 6 or more for your convenience ~ summer 23 no. 10

**Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*