

Creamy Spoon by Chef Josette

FRENCH BISTRO

À la carte dîner

Dinner by reservation only; 15 persons minimum party size.

*We only use organic eggs and organic greens
We make everything from scratch, and hot dishes may take longer to prepare!*

APPETIZERS

Soupe Du Jour	8.00
Onion Soup served with Croutons and melted cheese.	9.00 (Vg)
Escargot sautéed in garlic, parsley and butter.	12.00
Cheese Plate (for 2) (chef's choice)	12.00
Pate Plate (for 2)	12.00
Chicken Liver Terrine Chicken blended with black truffles and port wine in a traditional pate shape Gluten free	
Forestiere Terrine A combination of all natural pork, chicken liver, wild mushrooms, flavored with madeira and brandy topped with aspic Gluten free	
Goose Liver Terrine Add 5.00 Seasoned goose liver blended with a melange of truffles, morels, black trumpet mushrooms and port wine for a creamy consistency Gluten free	
Charcuterie Plate (for 2) (chef's choice)	12.00
Fresh Mozzarella Tower with beets.	12.00 (Vg)
Caesar Salad romaine lettuce, parmesan, housemade dressing, croutons.	10.00
Add Chicken	3.00
Crab Cake with tartare sauce and spicy coleslaw.	12.00
Quiche Lorraine ham and cheese served with mixed greens.	12.00
Quiche Spinach spinach and cheese served with mixed greens.	12.00

ENTREES

Filet Mignon poivre vert, potatoes and baby vegetables (chef's choice).	32.00
Boeuf Bourguignon marinated with burgundy wine, sautéed with onions, carrots and celery. Served with potatoes.	26.00
Sautéed Sole Almandine lemon hollandaise sauce, topped with roasted almonds served with vegetables and potatoes.	21.00
Roasted Salmon potatoes and baby vegetables (chef's choice) with lemon capers sauce.	28.00
Chicken Milanese fresh tomato salsa, baby vegetables, French fries.	18.00
Vegan Burger with French fries and mixed greens salad.	15.50 (V)
Creamy Spoon Burger angus ground beef with French fries and mixed greens salad.	15.50
Ham and Cheese Crepe served with mixed greens salad.	12.50
Chicken Crepe chicken breast, mushroom, béchamel sauce served with mixed greens salad.	15.50
La Bretagne Crepe spinach, mushroom and cheese. Served with mixed green salad.	12.50 (Vg)
La Provençale Crepe tomato, basil, herbs, olive oil and cheese. Served with mixed greens salad.	12.50 (Vg)

V= Vegan

Vg= Vegetarian

All menu items and prices are subject to change

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PASTAS

Carbonara Spaghetti tossed in a creamy sauce with bacon and roasted red peppers.	14.00
Carbonara with Chicken Sautéed seasoned chicken and spaghetti tossed in a creamy sauce with bacon and roasted red peppers.	18.00
Penne With Vodka Sauce penne, tomatoes, shallots, garlic, red pepper, vodka, heavy cream, freshly grated parmesan cheese, plus more for topping.	16.00
Chicken Milanese with Spaghetti breaded chicken breast, spaghetti, fresh tomato salsa.	18.00
Lemon Scampi Pasta spaghetti with sautéed shrimp, white wine, garlic, capers, baby tomato, in creamy lemon sauce.	18.00
Ratatouille Lasagna zucchini, eggplant, cheese, onions and garlic. Served with mixed greens salad.	15.00 (Vg)

DESSERTS

Crème Brulee	6.00
Chocolate Mousse	6.00
Individual Pastries	5.50
3 Macarons	5.50
Gelato	5.50

Dessert Crepes

Nutella Crepe	9.50
Strawberries Chantilly Crepe	11.00

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