

# 412 Bistro

## Dinner Menu

### Pour Commencer

<b>Tapenade</b> Traditional black olive spread served with warm goat cheese and water crackers.	<b>10<sup>99</sup></b>
<b>Steamed Mussels</b> White wine & light cream with a hint of curry and frizzled leeks.	<b>12<sup>99</sup></b>
<b>Escargot Encroute</b> 1/2 dozen wild burgundy snails baked in lemon herb butter, with puff pastry top.	<b>12<sup>99</sup></b>
<b>Forest Mushroom Saute</b> Savory French toast, goat cheese, and wild mushrooms.	<b>10<sup>99</sup></b>
<b>Tuna Carpaccio</b> Extra virgin olive oil, watercress and lemon and orange peel infused sea salt.	<b>10<sup>99</sup></b>
<b>Goat cheese with Proscuitto</b> Balsamic marinated figs served with water crackers.	<b>10<sup>99</sup></b>
<b>Tapas Plate</b> Chef Adam's daily creation. Ask server for details.	<b>MKT</b>
<b>Thai Spring Rolls</b> Shrimp, shiitake mushrooms, bean threads, pork, shredded carrots & peanut garnish with a sweet chili sauce.	petite <b>4<sup>99</sup></b> full <b>9<sup>99</sup></b>

### Salades and Soupes

<b>Bistro Tossed Salade</b> Fresh field greens, tomato, cucumber and carrots with balsamic vinaigrette.	<b>6<sup>99</sup></b>
<b>412 Caesar</b> Romaine hearts, anchovy filets, asiago cheese, croutons and lemon garlic dressing.	<b>8<sup>99</sup></b>
<b>Poached Pear &amp; Goat Cheese</b> Arugula, butter lettuce, poached pears, roasted beets and apple cider vinaigrette with an almond crusted goat cheese croquette.	<b>9<sup>99</sup></b>
<b>Smoked Trout Rillettes Salade</b> Fresh arugula, watercress, caper berries, onion, brioche croutons, trout country pate and spicy citrus vinaigrette.	<b>12<sup>99</sup></b>
~ to any Salade add <b>Chicken for 5<sup>99</sup></b> or add <b>Steak or Shrimp for 8<sup>99</sup></b> ~	

<b>Three Onion Soupe</b> French onion soupe with melted Gruyere cheese topped with crostini.	<b>8<sup>99</sup></b>
<b>Soupe du Jour</b> Chef's daily creation of the finest seasonal ingredients.	<b>MKT</b>

### Les Plats de Resistance

<b>Braised Lamb Shank</b> Slow-cooked in red wine, orange zest and caramelized onions. Served with roasted vegetables and Bistro whipped potatoes.	<b>28<sup>99</sup></b>
<b>Seared Duck Breast</b> Pan seared duck breast served with caramelized onion and goat cheese tart and berry coulis.	<b>27<sup>99</sup></b>
<b>Cassoulet</b> A ragout of red and white beans, braised elk, buffalo- chipotle sausage & lamb bacon baked with duck confit.	<b>26<sup>99</sup></b>
<b>Certified Black Angus Rib-eye</b> 10 ounce cut served with grilled portabella mushroom, summer squash, mashed potatoes and truffle butter.	<b>32<sup>99</sup></b>
<b>Trout Amandine</b> Pan seared Idaho trout with lemon butter and toasted almonds. Served with Bistro whipped potatoes and French green beans.	<b>26<sup>99</sup></b>
<b>Steak Frites</b> Juicy 8 oz. Flat-Iron steak topped with a creamy brandy & peppercorn sauce. Served with pomme frites.	<b>24<sup>99</sup></b>
<b>Beef Bourguignonne</b> Slow-cooked tender beef tips, carrots, pearl onions, red potatoes, fresh mushrooms and Burgundy wine sauce.	<b>18<sup>99</sup></b>
<b>Petite Poulet</b> Grilled semi-boneless half chicken served with saffron asparagus and spinach risotto.	<b>22<sup>99</sup></b>
<b>Sea Scallops and Prawns</b> Tender scallops & blackened prawns atop sweet potato mash with Andouille cream.	<b>29<sup>99</sup></b>
<b>Fettuccini</b> Saute of asparagus, summer squash, olives, sundried tomato pesto and white wine.	<b>18<sup>99</sup></b>
<b>Poissons du Jour</b> Fresh fish flown in daily. Ask server for today's preparation.	<b>MKT</b>
<b>Quiche Du Jour</b> Two inches tall and served with beurre blanc. Served with soup, Caesar or tossed salade.	<b>MKT</b>

### Sandwiches - served with pomme frites

<b>Bistro Burger</b> 8 oz. black angus charbroiled topped with sauteed wild mushrooms, gruyere and fried egg.	<b>13<sup>99</sup></b>
<b>Pork Loin "French Dip"</b> Sliced pork, caramelized onions, gruyere cheese on toasted baguette with au jus.	<b>13<sup>99</sup></b>

### Les Sides

<b>Pomme Frites</b> Herbed French fries	<b>5<sup>00</sup></b>
<b>Ultimate Macaroni Gratin</b> Housemade four cheese macaroni and cheese	<b>6<sup>00</sup></b>
<b>Haricot Vert Amandine</b> Thin green beans with almonds	<b>6<sup>00</sup></b>
<b>Champignons Sauvages</b> Wild mushrooms	<b>6<sup>00</sup></b>

*Merci!*

*Bon Appétit*

**18% Gratuity may be added to parties of 6 or more.  
Rare and undercooked foods may be hazardous to your health.**

**We appreciate your business.**

**We do not accept personal or business checks. We have an ATM for your convenience.  
Chef ~ Adam Ross**