

# BARDOT

BRASSERIE

**\$75 PER PERSON**

Excludes taxes & gratuity

## FIRST COURSE

CHOICE OF

### BUTTER LETTUCE SALAD

shallots, radish  
creamy fines herbes dressing

### FRENCH ONION SOUP

aged gruyère, baguette crouton  
*add black truffle +9*

### STEAMED MUSSELS

white wine, butter, shallots, garlic, tomato, duck fat fries

**+\$19 PER PERSON**

## SECOND COURSE

CHOICE OF

### FLOUNDER & PEARLS

croissant-crusted flounder  
champagne beurre blanc

### BRAISED SHORT RIBS

red wine jus, whipped potatoes  
petite root vegetable

### STEAK FRITES\*

black angus filet, butter-poached  
herbed duck fat fries, bordelaise

**+\$19 PER PERSON**

## DESSERT COURSE

FOR THE TABLE

### CHOCOLATE MACARON

french almond cookie, gianduja chocolate mousse

\*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.