

# VINCENT



# Les Petites Assiettes

or "entree" which means "appetizer. go figure.

# PATISSERIE 46 BAGUETTE WITH BUTTER 8

breaking bread affirms trust, confidence, and comfort with an individual or group of people.

#### MY FRENCH ONION SOUP 14

gruyere cheese and croutons

#### **DUCK PÂTÉ 13**

croustade, dijon mustard, apricot relish

#### **ESCARGOT 16**

garlic butter, croustade

# **ALSATIAN TARTE FLAMBÉE 13**

a french flatbread, fromage blanc, bacon, onion

#### POUTINE 12

french fries, cheese curds, green peppercorn sauce

# Galletes GF

"savory buckwheat crepes"

# LA COMPLETE 15

ham, gruyere cheese, sunny side up eggs

# **DIEPPOISE 15**

shrimp, mussel, mushroom, dry vermouth ragout

# FORESTIERE 15

mushrooms, port wine, cream, acorn squash

# Salade

# LA PETITE SALADE 7

Mixed greens, dijon vinaigrette

# LA SALADE 12

 $\ \ \, mixed\ greens, shallots, radish, dijon\ vinaigrette$ 

# **VOSGIENNES 17**

belgian endive, potato, apple, bacon vinaigrette

# NIÇOISE 19

marinated tuna, artichokes, bell pepper, tomato, egg, olive, anchovy

# BEET 13

roasted beets, beet remoulade, shaved baby beets

# Once upon a time at Vincent a Restraunt

#### **VINCENT BURGER 19**

Pulled rib, smoked gouda, ground beef, egg bun, cornichon sauce. frites

# SCALLOPS WITH ORANGE SAUCE 33

leeks, fingerlings potatoes

# La Table De Famille

experience family recipes straight from chloe's aunties, grand mother and grand grand mothers.

ASK YOUR SERVER FOR TODAYS SPECIAL

# Plat principal / main course

#### CASSOULET 38

tarbais beans (this is the real deal), duck, garlic sausage, toulouse sausage, pork shoulder

# BEEF BOURGUIGNON 32

red wine braised beef, mushroom, pearl onions, bacon, mashed potatoes

# STEAK TARTARE

raw hand cut beef, cornichon, capers, shallot, chives, egg yolk, and um, a wee bit of ketchup, croustade

PETITE 15 -or- MAIN W/FRIES 26

# **SKATE WINGS 18**

capers, apples, pink peppercorn, butter

# STEAK FRITES

bearnaise, french fries

HANGER STEAK 27 -or- STRIP LOIN 52

# **CALVES LIVER 28**

sage, shallots, lemon, butter

# CHICKEN FRICASSÉE

swiss chard, red bliss potatoes, black olive

HALF BIRD 33 -or- WHOLE BIRD 59

# Les a-côtés / sides

# **TIAN PROVENCALE 13**

baked eggplant, zucchini, tomato, onion, thyme, olive oil

# POMME PURÉE 6

mashed potatoes, boursin cheese

# CRISPY POTATOES 6

espelette potato aioli

# FRENCH FRIES 6

with gerkin sauce

# HARICOT VERT "PAYSANNE" 13

green beans, shallots, preserved tomatoes, garlic butter

BEARNAISE SAUCE 3.50