

LES PLATS PREMIER

salade maison ~ 15

*House Garden Mix, Cherry Tomato,
French Breakfast Radish, Green Goddess Dressing*

creole prawns ~ 18

*Grilled Tiger Prawns, Creamy Grits,
Creole Butter, Crostini*

calamar escovitch ~ 15

*Japanese Flying Squid,
Red Pepper Relish, Citrus Aioli*

scallops ~ 21

Spring Pea Puree, Pancetta, Beurre Noisette

chicken dumplings ~ 15

*Pan Seared with Toasted Sesame Oil,
Spicy Carrot Sauce*

tuna tartare ~ 21

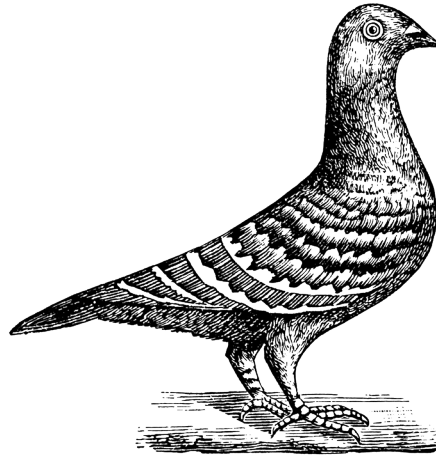
*Ahi Tuna, Cucumber, Tarragon, Aioli,
Persian Sesame Pickles, Pommes Gaufrette*

baked brie ~ 17

*House Chutney, Toasted Almonds,
Baked Baguette Crostini*

MENU

~ Summer 2022 ~



PURLIEU

~ BISTRO ~

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1 ~ The area near or surrounding a place.
2 ~ A tract of land on the border of a forest.

front of house
Jillian & Claude

proprietors
Eric & Jason

LES PLATS PRINCIPAUX

steak frites ~ 35

Alberta Flatiron, Café de Paris Butter, Truffle Aioli

cornish hen ~ 31

*Herb & Butter Roasted, Asparagus,
Grainy Mustard Spätzle, Wild Mushroom Velouté*

market fish ~ m/p

Seasonal Fish, Légumes du Marché

duck madeira ~ 36

*Pan Roasted Duck Breast,
Fingerling Potatoes, Madeira Sauce*

moules frites ~ 26

*Fresh P.E.I. Mussels, Vadouvan Curry Broth,
Shaved Shallots, Garlic Aioli*

burger maison ~ 23

*Wagyu Beef, Aged Cheddar, Red Onion Relish,
Garlic Aioli, Pomme Frites*

garlic prawn tagliatelle ~ 25

Pernod, Rose Sauce, Spinach, Grana Padano