

## LES PLATS PREMIER

### salade maison ~ 15

*Spring Mix, Bocconcini, Cherry Tomato,  
Lemon Dijon Vinaigrette, Balsamic*

### creole prawns ~ 18

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

### calamar escovitch ~ 15

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

### scallops ~ 18

*Spring Pea Puree, Pancetta, Beurre Noisette*

### escargot ~ 15

*Cremini Mushroom, Maître d' Butter,  
Fromage Gratinée, Baguette*

### steak tartare ~ 18

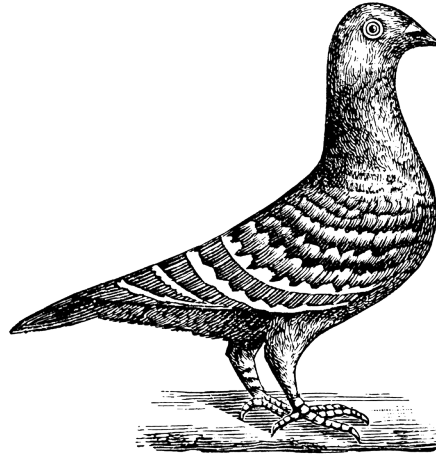
*Hand Cut Alberta Beef, Dijon Mustard, Caper,  
Shallot, Pommes Gaufrette*

### baked brie ~ 17

*Apricot Marmalade, Toasted Almonds,  
Baked Baguette Crostini*

# MENU

~ Spring 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

kitchen crew  
Dana & Emerson

proprietors  
Eric & Jason

## LES PLATS PRINCIPAUX

### steak frites ~ 35

*Alberta Flatiron, Café de Paris Butter, Truffle Aioli*

### poulet ~ 28

*Pan Seared Chicken Breast, Grilled Asparagus,  
Pancetta, Spätzle, Wild Mushroom Velouté*

### arctic char ~ 28

*Pommes Niçoise, Sundried Tomato,  
Zucchini, Beurre Monte*

### lamb sirloin grillade ~ 38

*Alberta Lamb, Roasted Garlic Potatoes,  
Petite Carrots, Sauce Robert, Parsley Pistou*

### 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, House Cut Frites*

### garlic prawn tagliatelle ~ 25

*Pernod, Rose Sauce, Spinach, Pain Grillé*