

# Le Bilboquet

## Salads

<b>Bibb Lettuce</b> chives, Lemon-dijonnaise	11
<b>Grilled Romaine</b> parmesan, lemon-anchovy vinaigrette	16
<b>Artichoke salad</b> , petit greens, lemon vinaigrette, red wine vinaigrette	17
<b>Baby Beet</b> Texas watermelon, goat cheese, watercress, honey pistachio dressing	17
<b>Endive &amp; Roquefort</b> walnuts, lemon-dijonnaise	18
<b>Lentil Salad</b> bacon, roasted rainbow carrots, mint, balsamic vinaigrette	16
<b>Crab &amp; Avocado</b> wonton chips, roasted tomato coulis	25
<b>Warm Goat Cheese Salad</b> pear, arugula, frisée, walnuts, lemon-dijonnaise	18
<b>Tomato Mozzarella</b> , heirloom tomato, basil, olive oil	17

## Caviar

### Brioche, Accompaniments

<i>Classic White Sturgeon</i>	105	<i>Golden Kaluga</i>	120
<i>Golden Ossetra</i>	175	<i>Hybrid Petrossian</i>	460

## Appetizers

<b>Soup of the Day</b>	12
<b>*Salmon Tartare</b> lemon zest, red onions, horseradish, watercress, radish	22
<b>*Beef Carpaccio</b> arugula, citrus-shallot vinaigrette, parmesan, baguette chips	21
<b>*Smoked Salmon</b> capers, red onions, crème fraiche, crostini	22
<b>*Tuna Tartare</b> sesame seeds, cucumbers, sesame dressing	25
<b>Mushroom Risotto</b>	18/28
<b>Foie Gras</b> (terraine Style), fig jam & brioche	30
<b>Escargot</b> garlic herb butter	16
<b>Country Pâté</b> dijon mustard, cornichon pickles, grilled bread	17
<b>*Steak Tartare</b> Texas grass fed filet, french fries	18/30
<b>Moules Frites</b> marinière or saffron	17/25

# *Le Bilboquet*

## *Fish*

<b>Branzino</b>	38
<i>Pan-seared Mediterranean Seabass with sautéed mixed vegetables</i>	
<b>Halibut</b>	42
<i>Pan-seared Halibut, sautéed mushrooms, snap peas, mint-pesto sauce</i>	
* <b>Grilled Salmon</b>	38
<i>Sautéed fingerling potatoes, fennel tossed with arugula, béarnaise</i>	
<b>Dover Sole</b>	m/p
<i>Pan-seared wild caught Dover Sole, sautéed spinach, lemon-butter sauce</i>	
<b>Lobster Capellini</b>	45
<i>House-made angel hair pasta with lobster and mixed herbs</i>	
<b>Red Snapper</b>	44
<i>Pearl couscous, dried cherry, sautéed spinach, champagne sauce</i>	

## *Meat*

* <b>Texas Ribeye</b>	55
<i>Texas grass fed Akaushi ribeye, garlic maître'd butter, french fries</i>	
* <b>Filet au Poivre</b>	56
<i>Texas grass fed filet mignon, peppercorn sauce, french fries</i>	
<b>Veal Scallopini</b>	38
<i>Sautéed spinach, pommes purée, lemon-butter sauce</i>	
<b>Cajun Chicken</b>	36
<i>Cajun spices, beurre-blanc, french fries</i>	
<b>Roasted Chicken</b>	38
<i>Sautéed broccoli, marble potatoes, pan jus</i>	
* <b>Rack of Lamb</b>	65
<i>Moroccan spices, orzo, feta, arugula, sundried tomatoes, chimichurri</i>	
<b>Duck Breast</b>	44
<i>Wild rice, sautéed mixed végétales, orange sauce</i>	

*\*Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers.*

*\*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.*