

# *Le Bilboquet*

## SALADS

<b>Bibb Lettuce</b> chives, lemon-dijonnaise	11
<b>Grilled Romaine</b> parmesan, lemon-anchovy vinaigrette	16
<b>Asparagus Mimosa</b> poached asparagus, shaved egg, lemon-dijonnaise	17
<b>Baby Beet</b> Texas watermelon, watercress, goat cheese, honey pistachio dressing	16
<b>Endive &amp; Roquefort</b> walnuts, blue cheese, lemon-dijonnaise	17
<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	16

## CAVIAR

		<b>Brioche, Accompaniments</b>			
<b>Classic White Sturgeon</b>	<b>105</b>			<b>Golden Kaluga Hybrid</b>	<b>120</b>
<b>Golden Ossetra</b>	<b>175</b>			<b>Petrossian</b>	<b>460</b>

## 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> terrine of foie gras, 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	20/33
<b>Moules Frites</b> marinière or saffron	17/25

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## FISHES

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

## MEATS

* <b>Texas Ribeye</b>	62
Texas grass fed Akaushi ribeye, garlic maître'd butter, french fries	
* <b>Filet au Poivre</b>	58
Texas grass fed filet mignon, peppercorn sauce, french fries	
<b>Veal Scallopini</b>	38
sautéed spinach, pommes purée, lemon-butter sauce	
<b>Cajun Chicken</b>	36
cajun spiced chicken breast, beurre-blanc, french fries	
<b>Roasted Chicken</b>	38
sautéed broccoli, marble potatoes, pan jus	
* <b>Rack of Lamb</b>	65
Moroccan spices, orzo, feta, arugula, sundried tomatoes, chimichurri	
<b>Duck Breast</b>	44
grapefruit watercress salad, grilled broccolini, a l'orange sauce	

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\**

**\*\* please note that all credit card transactions will have a 3% processing fee\*\***