

# 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, dijonnaise	17
<b>Artichoke Salad</b> arugula, sundried tomatoes, ricotta salata, balsamic vinaigrette	17
<b>Baby Beet House</b> made ricotta, Petit Green, honey Pistachio Dressing	16
<b>Endive &amp; Roquefort</b> walnuts, 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, dijonnaise	18

## Caviar

Brioche, Accompaniments			
Classic White Sturgeon	105	Golden Kaluga Hybrid	120
Golden Ossetra	175	Petrossian	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	19
<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> 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>Leek pommes purée, grilled broccolini, smoked tomato butter sauce</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>Angel hair pasta with lobster and mixed herbs</i>	
<b>Bouillabaisse</b>	40
<i>Shrimp, Lobster, Halibut, Scallops, Mussels, Little Neck Clams, grilled baguette</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>Chicken breast, 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 spiced lamb-rack, orzo, feta, arugula, sundried tomatoes, chimichurri</i>	
<b>Duck Confit a l'Orange</b>	38
<i>Sweet pommes purée, sautéed spinach, a l'Orange</i>	
<b>* Braised Wagyu Short Rib</b>	42
<i>Celery root purée, red wine mushroom demi, roasted pearl onions</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.*