

RENDEZVOUS

BISTRO

RAW BAR

Oysters on the Halfshell Half or Full Dozen.....a/q
Shooters.....\$4
red, green, or yuzu

Tuna Tartare avocado, shiitakes,
chili garlic sauce
\$13

Hawaiian Escolar Poké yuzu, serrano, pickled daikon,
fried wontons
\$13

Starters

Grilled Octopus - white bean ragu, chimichurri.....\$12

Shrimp Tacos - napa cabbage, guacamole, salsa roja\$9

Fried Calamari - spicy marinara.....\$10

Elk Tartare - house potato chips.....\$13

Mussels - garlic herb butter, cherry tomatoes.....\$13

Mussels - red curry, coconut milk, ginger, cilantro.....\$13

Scottish Salmon Rilette dill, capers, creme fraiche.....\$12

Korean Short Rib Sliders hoisin, pickled vegetables, chili garlic aioli.....\$9

Escargot - garlic-herb butter.....\$8

Crispy Pork Belly - white bean puree, apple salsa verde.....\$9

Ricotta Gnocchi - wild mushrooms, creme fraiche, jerusalem artichoke chips.....\$9

Duck Confit Crostini gruyere, dijon, arugula salad.....\$9

Sides - \$7

House Cut French Fries

Sauteed Greens w/ Garlic

Broccolini w/ Garlic & Chilies

Roasted Potatoes

Bistro Mac & Cheese

French Green Lentils

Sandwiches

Beet & Black Bean Burger dill raita, tomato, alfalfa sprouts, pita bread.....\$10

Braised Shortrib Ciabatta bacon, onions, mushrooms, gruyere, horseradish crema, house fries.....\$14

Grilled Cheese - cheddar, muenster, smoked bacon, avocado, tomato, house fries.....\$10

Mead Ranch Bistro Burger smoked bacon, cheddar, wheat ciabatta, house fries.....\$14

Turkey Burger - sauteed mushrooms & onions, brie, wheat ciabatta, house fries.....\$13

Main Courses

Pappardelle
slow cooked wild boar, red wine, san marzanos.....\$18

Grilled Pork Chop
housemade andouille sausage, mustard greens, white bean & cherry tomato.....\$26

Spinach Mushroom Omelette
carmelized onions, zucchini, gruyere, arugula, house fries.....\$16

Duo of Duck
leg confit, seared breast, roasted pears, spicy mustard greens, raisins, chestnut broth.....\$25

Homemade Mozzarella & Vegetable
string zucchini & squash, tomatoes, mushrooms, garlic, white wine.....\$17

Grilled Barramundi
wild rice, housemade andouille sausage, red shrimp, herb salsa.....\$23

Pork Adobo
coconut milk, soy sauce and rice vinegar, jasmine rice, pickled vegetables.....\$17

Roasted Half Chicken
melted garlic-herb butter, roasted potatoes, sauteed greens.....\$18

Bistro Meatloaf
tomato olive caper sauce, broccolini, mashed potatoes.....\$19

Crispy Skin Striped Bass

couscous, raisins, harissa, blistered tomatoes, lemon vinaigrette.....\$25

Ricotta Goat Cheese Ravioli

butternut squash, red beet puree, brown butter, candied walnuts.....\$16

Curry Lamb Stew

chickpeas, housemade curry, coconut milk, spinach, raita.....\$19

Grilled Venison Filet

house mole, jerusalem artichoke puree, glazed pearl onions & figs.....\$26

Orrechiette

housemade sausage, broccolini, crushed chilies, parmigiano reggiano.....\$18

Meyer Farms Steak Frites

grilled 12 oz. all natural ny strip, bearnaise butter, house french fries.....\$30

Veal Marsala

mushrooms, roasted potatoes, sauteed greens.....\$20

Grilled Scottish Salmon

french green lentils, wild mushroom broth, tomato compote, arugula oil.....\$19

20 % gratuity may be added to parties of 5 or more
Executive Chef: Joel Tate

Soups & Salads

French Onion Gratin.....\$8

Soup of the Day.....\$7

Caesar - crisp romaine, parmigiano-reggiano, housemade croutons.....\$8

Butter Lettuce & Dungeness Crab - arugula, avocado, pomegranate seeds, pinenuts, lemon-dill vinaigrette.....\$12

Bistro Crisp - endive, butter lettuce, radicchio, sunflower seeds, parmigiano-reggiano, honey-sage vinaigrette.....\$9

Bistro Frisee - duck confit, poached egg, lardons, tomatoes, classic vinaigrette.....\$9

Seaweed & Tofu - napa cabbage, mushrooms, peanut dressing.....\$10

Venison Carpaccio - arugula, juniper, pomegranate gastrique, parmigiano-reggiano.....\$11

Cobb Salad - smoked turkey, avocado, tomato, bacon, chopped egg, bleu cheese dressing.....\$12

Beet & Arugula - point Reyes blue cheese, shaved fennel, hazelnuts, fresh horseradish.....\$9

Daily Plates

Monday

Rabbit Fricasse

mushrooms & herb gravy, potatoes, baby carrots\$27

Tuesday

Monkfish Saltimboca

prosciutto, sage, lemon brown butter, herb smashed potatoes.....\$27

Wednesday

Fried Chicken

mashed potatoes, house gravy, sauteed greens.....\$19

Thursday

Braised Wild Boar Shank

saffron risotto, fresh horseradish gremolata.....\$25

Friday

Seared Sea Scallops - ginger-soy butter, tobiko vinaigrette, crispy red onions.....\$29

Saturday

Braised Beef Shortribs

red wine & balsamic, horseradish mashed potatoes, glazed carrots.....\$28

Sunday

Chile Relleno

citrus braised pork, cactus salad, queso fresco, smoked salsa roja, pinto beans.....\$17