

Le Charm French Bistro

315 5th Street, San Francisco, CA 94107 - 415-546-6128 - lina@lecharm.com
 Hours: Tu-F Lunch: 11:30-2:00 - Tu-F Dinner: 5:30-9:30 - (Sorry we are closed on Mondays!);
 F-Sat Dinner: 5:30-10:00 - Sun Dinner: 5-8:30

2010 February A La Carte Menu

APPETIZERS

Pan sautéed chicken liver salad deglazed with Sherry vinaigrette	8
Goat cheese Moëlleux warm goat cheese cake with arugula salad and grape fruit	9
Terrine of Foie gras macerated in white port served with a marmelade of figs and toasted brioche	15
Monterey Bay calamari farcis à la Portugaise stuffed with chorizo, rice and cilantro, lobster reduction sauce	12
Steamed PEI mussels Marinière style with white wine and cream or Gypsy style with Chorizo, coriander and tomato sauce	12
Butter lettuce salad with lemon olive oil dressing with fresh herbs	8
Baked escargots with parsley garlic butter and seasoned bread crumbs	9

MAIN COURSE

Pan roasted halibut with sauce vierge and feuilleté of spinach and carrot mousse	22
Cassoulet with confit of duck leg, pork belly and Toulouse sausage	23
Pan seared Black Angus filet mignon Sauce Bordelaise and pommes dauphines	29
Pan seared Day Boat wild scallops with hazelnut butter and sautéed yellow wax beans, Red Marble potatoes	24

SIDES

Sautéed mixed mushrooms	8
Sautéed spinach	6
Pommes frites	5
Sautéed yellow wax beans	6

CHEESE PLATE

A Selection of French Cheeses served with fruit and bread	10
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\$3.00 for any garnish substitute 18% gratuity added on parties of six or more

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2010 February \$30.00 Prix Fixe Menu

APPETIZERS (a la carte \$8)

Raviole de truite fumée sauce veloutée
smoked trout raviole with fennel, olive and almonds

Pâté de campagne
country pâté served with onion confit

Onion soup gratinée
with croûtons and gruyère cheese

MAIN COURSE (a la carte \$19)

Pan seared salmon
sautéed spinach with Red Marble potatoes and cardamom beurre blanc

Coq au Vin
braised in red wine sauce served with fresh pasta

Grilled Hanger steak
served with pommes frites and Bordelaise sauce

Baked Lasagne
layers of pasta sheets with puréed eggplant, roasted peppers and mushrooms

DESSERT (a la carte \$7)

Clafoutis aux poires
Pudding cake with poached pear and crème anglaise

Ile flottante
Soft meringue with almonds, caramel on crème Anglaise

Tarte tatin
traditional apple tart with caramel sauce and whipped cream

Profiteroles
cream puffs filled with vanilla ice cream and served with chocolate sauce and almonds

Tahitian vanilla crème brûlée

CHEESE PLATE (+\$10)

A Selection of French Cheeses
served with fruit and bread

\$3.00 for any garnish substitute 1
8% gratuity added on parties of six or more

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2010

St. Valentine's Dinner: \$45.00/person

Amuse-bouche



Lobster salad with Cara Cara citrus dressing

or

Terrine of Foie Gras with fig marmelade

or

Moëlleux of goat cheese cake with frisse salad



Filet of Beef with Bordelaise sauce pommes darphines

or

Koubiac of Salmon in puff pastry with beurre blanc sauce

or

Confit of Duck with garlic cream sauce and pommes landaises



Moëlleux of chocolate cake

or

Charlotte of passion fruit

or

Apple tart tatin