

## FRENCH CLASSICS

French Onion Soup Gruyère cheese, croutons	10
Salade Lyonnaise frisée, poached egg, lardons, house made croutons, Dijon mustard dressing	14
iCi Chicken Crêpes sautéed mushrooms, white wine and tarragon velouté	14
Hudson Valley Foie Gras Torchon sour cherry compote, toasted almond slice, cherry coulis	18
Cheese Ritual domestic and French cheese selection	three 15 four 18 five 20

## EVERYTHING IN BETWEEN

Soup of the Day	10
Yellow Fin Tuna Tartare  cauliflower puree, pickled Amish vegetables grilled almond oil	16
Pan Seared Spanish Octopus marble potato, broccolis, saffron aioli, smoked paprika	14
Strawberry Burrata Salad  arugula, strawberry, Marcona almond, aged balsamic, strawberry vinaigrette	15
Salmon Gravlax Celery root rémoulade, spianata flat bread, lemon oil	13



### Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. No endangered species have been used in preparation of this menu.



URBAN BISTRO

## MER ET TERRE

Atlantic Halibut with Green Vegetables  sugar snap pea, English pea, asparagus, brown butter pea puree	27
Classic Bouillabaisse fish of the day, mussel, scallop, shrimp, marble potatoes, saffron broth	29
Amish Chicken Breast Bell & Evans farms, seasonal vegetables, herb jus	26
Roasted Moulard Duck Breast  sliced Brussels sprout, rainbow carrots, poached pear, sweet wine glaze	28
Colorado Lamb Loin  Grilled zucchini, caponata, dry apricot, lamb jus	29
Mediterranean-Style Risotto  roasted tomato, asparagus, chorizo, shrimp, black olive, wilted arugula	26

## PETIT BISTRO

Salade Lyonnaise ***
Slow-cooked Short Rib ***
Crème Brûlée 42

## ON THE SIDE

Sautéed oyster mushrooms 	8
Roasted baby carrots 	8
Roasted Brussel sprouts, spiced yogurt dip 	8
Truffle mashed potatoes 	9

## FROM THE GRILL

Wagyu Flat Iron  8 oz American style Kobe beef	34
Ribeye  10 oz grass fed, all natural beef	31
<i>Choice of: peppercorn Cognac, maître d'hôtel butter or Roquefort sauce</i>	
Grilled Whole Branzino a la Provençale  sautéed fennel, arugula and Meyer lemon, sauce vierge	29

## ON A LIGHTER NOTE

### DE-LIGHT SMALL PLATES

Salmon Tartare (230 cal)  orange, caper, salmon roe	15
Shrimp Caesar Salad (158 cal)  kale, lemon Caesar dressing, anchovy, Parmesan cheese	14

### DE-LIGHT LARGE PLATES

Grilled Ahi Tuna (245 cal)  harissa roasted carrot, green onion purée	28
Pork Tenderloin (266 cal)  rapini, butternut squash purée, apple cider glaze	26



### Delight Menu

Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating an innovative array of well-balanced, low-calorie & portion controlled meals to help you meet your health and weight goals in delicious style.