



S.F. Restaurant Week Dinner Menu at Côte Ouest Bistro

From Friday April 5th thru Saturday April 13th 2024

\$65

Appetizers

LOBSTER BISQUE

Dungeness crab

CRISPY GOAT CHEESE SALAD

Warm Goat cheese, served with butter lettuce, apple, candied pecans, Balsamic dressing

TARTARE DE BOEUF

Hand cut raw beef, mixed with capers, shallots, cornichons, topped with an egg yolk

MOUSSE DE FOIE DE VOLAILLE

Chicken liver mousse, port jelly, toasted rustic batard

Main Courses

FILET MIGNON DE BOEUF

Beef filet mignon served with French fries and a Green Peppercorn Sauce

COQ AU VIN

Braised chicken leg in a red wine sauce,
parsnips purée, pancetta, pearl onions

DUCK BREAST

Sautéed duck breast, pistachios, served with a raisin sauce.

HALIBUT

Sautéed halibut filet served with a ratatouille and a cilantro beurre Blanc Sauce, basil pesto

SPRING RISOTTO

Peas, asparagus, mushrooms, sun dried tomatoes, pesto

Desserts

CRÈME BRÛLÉE À LA VANILLE

PROFITEROLLE

CHOCOLATE MOUSSE

TARTE TATIN

SF
RESTAURANT
week