

# French Bistro

by **INDULGE** gourmet

## **Nicoise salad**

Seared tuna, greens, tomatoes, eggs, potatoes, and mustard  
tarragon vinaigrette

## **Mesclun greens**

With warm goat cheese and lemon vinaigrette

## **Mussels a la mariniere**

With leeks, parsley, white wine sauce and crusty bread

## **Steak & frites**

New York steak with red wine reduction and house cut  
fries with truffle salt

## **Roasted chicken**

White wine sauce and garlic mashed potatoes

## **Petrale sole**

Lemon caper sauce with roasted root vegetables and glazed  
wild carrots

## **Haricot verts**

With garlic and parsley butter sauce

## **Risotto**

Parmesan and lemon scented risotto

Prices vary depending on number of guests and items selected.  
Please contact chef Laura at [chef@indulge-gourmet.com](mailto:chef@indulge-gourmet.com) or call  
916.288.5761 for more information and a firm quote.