

RIVE BISTRO

FRENCH KITCHEN

FATHERS DAY DINNER MENU

Executive Chef: Roland Olah

Proprietor: Eric Sierra

PETITE ASSIETTES

CRAB CAKE

watermelon radish, hearts of palm, avocado, frisee, citrus aioli – \$22

BURGUNDY ESCARGOT

garlic, butter – \$16

PÂTÉ DE LA MAISON

country pâté, mache, cornichon, dijon mustard, toast points – \$16

ROASTED MULTI-COLORED CAULIFLOWER

(v gf) arugula, pine nuts, cumin-cilantro yogurt dressing – \$18

BURRATA

(v gf) confit medley grape tomato, olive oil poached artichoke, moroccan olives, arugula, chardonnay dressing – \$18

SOUPE & SALADE

SOUP DU JOUR

MKT

ROASTED BEET SALAD

(v gf) purple & golden beets, orange segments, goat cheese, candied pecans, beet dressing – \$18

WATERMELON SALAD

(v gf) cucumber, feta, mache, mint, basil – \$16

LES ENTRÉES

BRANZINO

(gf) grilled summer corn salad, corn puree, petit cilantro – \$34

SHRIMP & GRITS 'CHEF ROLAND' STYLE'

(gf) garlic sautéed shrimp, peppadew pepper, creamy mascarpone polenta, petit greens – \$38

CHICKEN BREAST

(* gf) bacon, fingerling potato, baby carrots, edamame, pearl onion, cremini mushroom, natural jus – \$28

DUCK CONFIT

exotic mixed mushroom, spaetzle, duck jus, frisee – \$38

FILET MIGNON

(* gf) pan seared, carrot puree, potato croquettes, organic mixed mushroom, broccolini, bordelaise sauce – \$46

RICOTTA GNOCCHI

(v) house made gnocchi, asparagus, heirloom grape tomato, basil, fava beans, white wine beurre blanc, parmesan – \$27

LES GARNITURES

FRITES

(v)– \$8

HARICOT VERT

(v gf) – \$8

POTATO MOUSSELINE

(v gf) – \$8

SUMMER CORN SALAD

(v gf) corn, mini bell pepper, multi colored grape tomato, scallion, cilantro – \$10

gf gluten free

v vegetarian

* The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions

A 20% Gratuity Will Be Added To Parties Of 6 Or More