

From 4 to 8 pm

D I N N E R



Cuisinett

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## Appetizer - Starter

### Cheese Board - 18

Brie, Emmental, Walnut, Dry Cranberries, Radishes, Reduced Figs, Bread

### Pate Board - 18

Pork Pate, Whole Grain Mustard, Cornichon, Radishes, Bread

### Escargots - 14

6 French Escargot, Garlic Butter

### Toast Provençale - 6

Toasted Sliced Baguette, Green Tapenade, Butter

### Soup of the Day - 7 (cup) - 9 (bowl)

## Quiche / Sandwich

Served with choice of Salad or Fries (add Truffle oil +\$2)

### Quiche Lorraine - 18

Bacon, Onion, Emmental

### Quiche Forestière - 18

Mushroom, Goat Cheese, Spinach

### Sandwich Parisien - 15

French Baguette, French Ham, Emmental, Butter

### Sandwich Merguez - 19

Spicy Lamb Sausage, Shallot Confit, Harissa Aioli

### French Burger - 16

1/3 lb, Dijon Mustard, Lettuce, Shallot Confit, Brioche Bun

## Main Course

### Half Organic Roasted Chicken - 26

(1.75 lb) with a choice of one Sauce and one Side

### Fresh Atlantic Salmon - 28

(7 oz) Pan Seared with a choice of one Sauce and one Side

### New York Steak Creekstone

### Black Angus - 34

(10 oz) with a choice of one Sauce and one Side

### Crevettes - 28

Baby Prawns with a choice of one Sauce and one Side

### Moules Frites - (1/2 lb or 1 lb) 15/28

Mussels, Shallot Confit, White Wine, Lemon, Herbs

### Beef Bourguignon - 30

Slowly Braised Short Ribs with French Peas, Carrots, Potatoes

### Duck Leg Confit - 34

Duck Leg, French Lentils, French Peas, Carrots, Balsamic Glaze

### Ratatouille - 18

Butternut Squash, Bell Pepper, Zucchini, Tomato, Herb Oil, Parmigiano Crumble

## Sauce

**Coq Au Vin** - Secret Red Wine Sauce

**Moutarde** - Mustard Cream Sauce

**Provençale** <sup>GF</sup> - Green Olive, Capers, Olive Oil, Garlic, Lemon

**Poivre** - Creamy Black Peppercorn Sauce

**Champignons** <sup>GF</sup> - Mushroom, Shallots, Bacon

## Salad Dinner Size

### Perigourdine - 20

Smoked Duck, Mixed Green, Bacon, Herbs, Cherry Tomato, Red Wine Vinaigrette

### Bressoise - 19

Organic Pulled Chicken, Mixed Green, Fennel, Celery, Radish, Red Wine Vinaigrette

### Niçoise - 20

Seared Ahi Tuna, Green Been, Egg, Black Olives, Capers, Tomatoes, Lemon Vinaigrette

## Side Dish

### French Fries - 8

add Truffle oil +\$2

### Roasted Potatoes - 8

Yukon Gold, Garlic, Paprika

### Salad Verte - 8

Mix Greens, Celery, Fennel, Cherry Tomato, Lemon Vinaigrette

### Roasted Veggies - 10

Butternut Squash, Broccoli, Cauliflower

### Peas & Carrots - 10

French Peas and Carrots, Butter, Herbs

## Dessert

### Crème Brulée - 8

### Chocolate Lava Cake - 8

### Lemon Tart - 8

*Kids* Grilled Cheese - 14 Pain de Mie, Emmental, Fries

*Kids* Burger - 14 1/3 lb, Swiss Cheese, Brioche Bun, Fries