



# Amis

Cafe & Bistro

Your Host Arnaud Michel—Chef Jeff Gomez

## Salades

### Salade d'Arnaud 9

hearts of bibb, endive, artichokes, grape tomatoes, aged red wine vinaigrette

### Salade Maison 8

organic greens, tomatoes, red onions, balsamic vinaigrette, olive tapenade and goat cheese toast

### Tartare de Tomate 11

roasted vine-ripe tomatoes, buffalo mozzarella, baby arugula, saba vinegar

### Salade de Roquette 8

arugula, shaved parmesan, artichokes, fresh lemon

### Salade au Jambon 11

mixed greens, prosciutto, Emmental, olives, garlic, lemon caper vinaigrette

## Plats Principaux

### Côte de Porc Grillée 28

grilled 12 oz. Thomas Hill Pork Chop, fingerling potatoes, asparagus, preserved Mission fig

### Saumon à la Poêle 24

pan-roasted salmon, Roquefort risotto, julienne endive, pear, saba vinegar

### Poulet Rôti 23

thyme-roasted free-range chicken, Yukon Gold potato purée, haricots verts, natural jus

### Thon Poêlé 28

seared rare Yellowfin tuna, roasted cauliflower, ginger, scallions, spiced coriander emulsion

### Boeuf au Poivre 35

filet of beef, Lyonnaise potatoes, roasted portobello mushrooms, sweet onions, cognac peppercorn sauce

### Truite Meunière 24

pan-roasted trout, wilted greens, marinated artichokes, capers, lemon browned butter

### Tortelloni et Boeuf Braisé 25

braised beef short rib, mirepoix, tomato confit, handmade ricotta tortelloni, pine nuts

### Confit de Canard 26

duck leg confit, braised spaghetti squash, leeks, port balsamic jus

## Hors d'oeuvres

### Moules Marinières 15

our famous mussels, white wine, garlic, parsley, cream

### with frites 18

### Escargots au Pastis 11

escargots, crispy polenta, roasted garlic, crushed tomatoes

### Coquilles St. Jacques 13

pan-seared scallops, wild mushrooms, herbs, black truffle honey

### Plat de Fromages 15

selection of French cheese including Roquefort, Saint André and Emmental

### Calamari Frit 9

corn meal-dusted calamari, harissa remoulade

### Plat de Charcuterie 16

assortment of prosciutto, saucisson, pâté, olives and sweet peppers

### Sea Salt-Cured Salmon 11

shaved asparagus, shallots, fresh herbs, lemon-pressed olive oil

### Saucisses Merguez Grillées 11

grilled Merguez sausage, Yukon Gold potato purée, baby Vidalia onions, Dijon mustard

### Carpaccio de Poulpes 14

thinly-sliced octopus, avocado, fresh lime, extra virgin olive oil, herbs, citrus

Vegetarian and  
gluten-free items  
are available  
upon request.

Please ask your  
server for available  
options.



\$1.50 split plate charge | Please, no separate checks

\*the consumption of raw or undercooked foods may result in foodborne illness.