

# Anis

Cafe  
&  
Bistro

Group Dining | Dinner



2974 Grandview Avenue | Atlanta, GA 30305 | 404.233.9889 | [anisbistro.com](http://anisbistro.com)

## **Dinner Menu A**

**\$38 per person**

(plus tax and gratuity)

### **First Course**

**select one soup and one salad, to offer your guests a soup/salad choice:**

#### **Soup du Jour**

Heirloom Tomato Gazpacho | Watermelon Basil Gazpacho | Cream of Portobello Mushroom | Broccolini and Pecorino | Sweet Yellow Pepper | Potato Leek | Carrot Ginger | Sweet Corn and Leek | Broccoli, Potato and Herb | French Lentil | Tomato Basil Bisque | Potato and Pecorino | Artichoke Bisque | Tomato Crab Bisque | Corn and Crab Bisque | Other Soup of your Choice

#### **Salade Maison**

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

#### **Salade d'Arnaud**

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

#### **Salade de Roquette**

arugula, shaved parmesan, artichokes, fresh lemon

### **Second Course**

**select three options to offer your guests**

#### **Poulet Rôti**

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

#### **Saumon à La Poêle**

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

#### **Truite Meunière**

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

#### **Moules Frites**

our famous mussels, white wine, garlic, parsley, cream; served with frites

#### **Steak Frites**

grilled bistro steak, sauce au poivre, frites, baby greens

#### **Vegetarian Pasta**

house made pasta with seasonal vegetables

### **Third Course**

**select one or two options to offer your guests**

#### **Brioche Bread Pudding**

with seasonal fruits and Tahitian vanilla bean ice cream

#### **Crème Brûlée**

classic vanilla bean crème brûlée with a thin sugary crust

#### **Mousse au Chocolat**

bittersweet chocolate mousse

#### **Sorbet**

with fresh fruit

## **Dinner Menu B**

**\$42 per person**

(plus tax and gratuity)

### **First Course**

**select one soup and one salad, to offer your guests a soup/salad choice:**

#### **Soup du Jour**

Heirloom Tomato Gazpacho | Watermelon Basil Gazpacho | Cream of Portobello Mushroom | Broccoli and Pecorino | Sweet Yellow Pepper | Potato Leek | Honey Carrot | Sweet Corn and Leek | Broccoli, Potato and Herb | French Lentil | Tomato Basil Bisque | Potato and Pecorino | Artichoke Bisque | Tomato Crab Bisque | Corn and Crab Bisque | Other Soup of your Choice

#### **Salade Maison**

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

#### **Salade d'Arnaud**

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

#### **Tartare de Tomate**

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

#### **Salade de Roquette**

arugula, shaved parmesan, artichokes, fresh lemon

#### **Salade au Jambon**

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

### **Second Course**

**select three options to offer your guests**

#### **Poulet Rôti**

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

#### **Saumon à La Poêle**

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

#### **Truite Meunière**

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

#### **Moules Frites**

our famous mussels, white wine, garlic, parsley, cream; served with frites

#### **Steak Frites**

grilled bistro steak, sauce au poivre, frites, baby greens

#### **Tortelloni et Boeuf Braisé**

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

#### **Confit de Canard**

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

#### **Vegetarian Pasta**

house made pasta with seasonal vegetables

## **Dinner Menu B | continued**

### **Third Course**

**select one or two options to offer your guests**

#### **Flourless Chocolate Cake**

with double chocolate ice cream and toasted almonds

#### **Brioche Bread Pudding**

with seasonal fruits and Tahitian vanilla bean ice cream

#### **Crème Brûlée**

classic vanilla bean crème brûlée with a thin sugary crust

#### **Mousse au Chocolat**

bittersweet chocolate mousse

#### **Crème Caramel**

vanilla bean caramel custard

#### **Sorbet**

with fresh fruit

## **Dinner Menu C**

**\$48 per person**

(plus tax and gratuity)

### **First Course**

**select one soup and one salad, to offer your guests a soup/salad choice:**

#### **Soup du Jour**

Heirloom Tomato Gazpacho | Watermelon Basil Gazpacho | Cream of Portobello Mushroom | Broccoli and Pecorino | Sweet Yellow Pepper | Potato Leek | Honey Carrot | Sweet Corn and Leek | Broccoli, Potato and Herb | French Lentil | Tomato Basil Bisque | Potato and Pecorino | Artichoke Bisque | Tomato Crab Bisque | Corn and Crab Bisque | Other Soup of your Choice

#### **Salade Maison**

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

#### **Salade d'Arnaud**

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

#### **Tartare de Tomate**

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

#### **Salade de Roquette**

arugula, shaved parmesan, artichokes, fresh lemon

#### **Salade au Jambon**

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

### **Second Course**

**select three options to offer your guests**

#### **Poulet Rôti**

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

#### **Moules Frites**

our famous mussels, white wine, garlic, parsley, cream; served with frites

#### **Steak Frites**

grilled bistro steak, sauce au poivre, frites, baby greens

#### **Boeuf au Poivre**

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

#### **Saumon à La Poêle**

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

#### **Thon Poêlé**

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

#### **Côte de Porc Grillée**

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

#### **Truite Meunière**

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

#### **Tortelloni et Boeuf Braisé**

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

**Confit de Canard**

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

**Vegetarian Pasta**

house made pasta with seasonal vegetables

**Dinner Menu C | continued**

**Third Course**

**select one or two options to offer your guests**

**Flourless Chocolate Cake**

with double chocolate ice cream and toasted almonds

**Brioche Bread Pudding**

with seasonal fruits and Tahitian vanilla bean ice cream

**Crème Brûlée**

classic vanilla bean crème brûlée with a thin sugary crust

**Profiteroles**

patachou with vanilla and chocolate ice cream, toasted almonds, and chocolate sauce

**Mousse au Chocolat**

bittersweet chocolate mousse

**Crème Caramel**

vanilla bean caramel custard

**Sorbet**

with fresh fruit

## **Hors d'Oeuvres Menu**

### **Passed Hors d'Oeuvres**

**\$2 per piece – select up to 4 items**

**Crab Salad on Puff Pastry**

**Potato Beignets**

**Smoked Salmon on Toast Points**

**Gazpacho Shooters**

**Chicken Salad on Brioche**

**Tomato Tartar on Puff Pastry**

**Pâté on Toast Points**

**Crab Cakes**

**Tuna Tartar on Toast Points**

### **Family Style Appetizers**

Each appetizer serves 3 to 4 guests

#### **Moules Marinières \$15**

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

#### **Escargot au Pastis \$11**

escargots, crispy polenta, roasted garlic, crushed tomatoes

#### **Plat de Charcuterie \$16**

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

#### **Calamari Frit \$9**

corn meal-dusted calamari, harissa remoulade

#### **Coquilles St. Jacques \$13**

roasted Maine scallops, cucumber, mint, tomatoes, lemon, garlic, Valbrese

#### **Sea Salt-Cured Salmon Carpaccio \$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**

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

#### **Plat de Fromages \$15**

selection of French cheese, including Roquefort, Saint André, and Emmental