

Chez Jean Pierre
French Bistro & Wine Bar

Lunch: Monday - Saturday 12-3
Dinner: Monday - Thursday 5:30 – 10
Dinner only: Sunday: 5:30 – 9:30

203.357.9526
chezjeanpierre@aol.com

How to break the ice with your first drink!

Les Amuses-Bouches: Bite Size Hors d'Oeuvres \$7.50

- Devilled Eggs – Jalapeno Mayonnaise and chives on a bed of lentil salad
- Tomato and Mozzarella on Toast with fresh basil oil
- Assorted Crostini- Olive Tapenade, Bruschetta and Red Beet Pesto
- Roasted Eggplant and Goat Cheese Roulades
- Warm Portobello Mushroom stuffed with Gorgonzola
- Saucisson Sec-Slices of French Salami with Baguette toasts
- Country Pate on Toast with Dijon Mustard, Cornichons and Onion Confit

Les Petites Salades – Small Salads \$6.50

- Endive and Red Beet with Crumbled Blue Cheese and Roasted Walnuts
- Baby arugula with Shaved Parmesan, Extra Virgin Oil and White Balsamic
- Mixed Greens with Red Wine Vinaigrette

Les Petites Assiettes – Small Plates \$9.00

- Seasonal Tomatoes, Green Beans, Carrots, Red Beet, Cucumber, Vinaigrette
- Ratatouille with garlic-toasted Baguette and Balsamic glaze
- Peppercorn Tuna with Cucumber, Tomato and Red Wine Vinaigrette
- Merguez Sausage over sautéed onions
- Grilled Hanger Steak and Aioli Croutons
- The Chef Rillettes-slow-braised Pennsylvania Pork Shoulder as a chilled Charcuterie with Baguette toasts, Cornichons and our Onion Confit

D'Autres Petites Assiettes – Other Small Plates \$12.00

- Le Saumon Marine – House-Cured Organic Salmon, Fresh Dill Cream & Brioche Toast
- L'Assiette Paysanne – Assorted Cheeses, Smoked or Cured Meats, fruit and nuts
- Les St. Jacques au Bacon – Bacon-wrapped Diver Scallops with baby greens and Balsamic Reduction
- Les Escargots de Bourgogne – Burgundy Style garlic butter snails
- Petit Canard – Crispy Duck Breast on baby arugula, Cardamom/Sorrel Glaze

APPETIZER MENU

La Soupe a L'Oignon Gratinée \$8.00

French Onion Soup gratinee with Gruyere cheese

Le Paté de Campagne \$12.00

The chef;s Country Paté with Onion Confit, Conichons and Dijon mustard

Les Escargots a la Bourguignonne \$12.00

Burgundy Style Escargots with parsley and garlic butter

Le Carpaccio d'Aubergines, Chevre, Tomate, Basilic \$12.00

Grilled Eggplant "Carpaccio", goat cheese, tomato, basil

La Timbale D'Avocat et Salade de Crabe \$14.00

Maryland Crab Timbale, cucumber, tomato, avocado

Le Saumon Mariné \$14.00

House-cured Salmon, fennel salad, citrus emulsion

Les Moules Marinières \$14.00 Entrée \$22.00

Atlantic Mussels simmered with shallots, white wine, butter and herbs (Entree served with French fries)

La Foie Gras Poelé au Vinaigre de Framboise \$24.00

Seared Foie Gras with raspberry vinegar and Cognac glaze on toasted Brioche

Salads

Salade de la Maison \$9.00

Baby arugula tossed with extra virgin olive oil and White Balsamic; Parmesan crisp

Salade d'Endive et Betterave \$10.00

Endive salad with red beets, crumbled blue cheese and roasted walnuts

La Salade Parisienne \$12.00

Arugula with hearts of palm, ham, olives, feta fritters and red wine vinaigrette

Salade de Tomate et Mozzarella \$12.00

La Salade de Cruitées \$13.00

Vine-ripe tomatoes, green beans, carrots, red beet, cucumber, Dijon vinaigrette

Please note there is an additional charge of \$2.50 for all appetizer split plates

LUNCH MENU

Sandwiches (all served with French fries)

Le Parisien \$9.00

Fleur de Lis ham on a toasted baguette with farm butter, Dijon mustard & cornichons

Le Pain Bagnat \$11.00

Tongol Tuna Salad, tomato, hard-boiled egg, greens, olives, mayonnaise

Le Provençal \$12.00

Grilled chicken on baguette with avocado, bacon, tomato, arugula and Aioli

Le Croque Monsieur \$12.00

Hot double decker ham and Gruyere with béchamel sauce

L'Italien \$13.00

Prosciutto, tomato, Mozzarella, drizzled with basil oil in a French baguette

Le New Yorkais \$14.00

Grilled 7oz sirloin, melted Swiss, sautéed onions and “sauce au poivre”

Organic Salmon Club \$15.00

Grilled 4oz fillet served on Brioche toast with baby arugula, Tomato/Chervil Rémoulade and crispy bacon

Entrées

La Tarte aux Petits Legumes \$12.00

Seasonal Vegetable Tart with red pepper coulis and Balsamic glaze

La Quiche Lorraine \$12.00

Old fashioned bacon quiche made here with Gruyere and Parmesan served with mixed greens

Les Pates au Pistou \$14.00

Penne Rigate tossed with Pesto and Sun-Dried Tomatoes

Les Pates aux Fruits de Mer \$19.00

Local shellfish simmered in Provencale sauce with Linguini pasta

La Salade de Poulet au Curry de Fouzia \$14.00

Mango Curry Chicken salad made with green apple and red grapes

Le Confit de Canard Maison, Salade Vinaigre de Xeres \$16.00

Our own Coriander Duck leg Confit over Sherry vinegar-tossed mixed greens

La Salade Nicoise \$18.00

Grilled Sushi Tuna over greens, tomato, cucumber, olives, hard boiled egg

La Brochette de Crustacees \$18.00

Wild Shrimp and Diver Scallop skewer over Spanish rice: “Beurre Nantais”

La Bourride du Chef \$23.00

The Day's catch in a shellfish broth thickened with garlic and saffron sauce

Le Saumon a la Nage \$21.00

Organic Salmon poached in lemongrass fume with vegetables

L'Escalope de Volaille Panée aux Herbes de Provence \$18.00

Herbes de Provence breaded chicken breast served with mixed vegetables, baby greens, aioli

L'Onglet Marchand de Vin \$22.00

Grilled Hanger Steak with a Burgundy wine sauce and French fries

Le Steak au Poivre \$28.00

Natural Sirloin with the classic black peppercorn and brandy sauce and French fries

Le Rumsteck d'Agneau aux Epices du Maquis \$23.00

Moroccan spiced Colorado lamb topped with eggplant chutney and orange "oil" served with vegetable Couscous

Please note there is an additional charge of \$4.00 for all entrée split plates

DINNER MENU

Entrées

La Tarte Végétarienne aux Deux Sauces \$18.00

Seasonal vegetable tart with red pepper coulis and balsamic glaze,
served with mixed greens

Les Pates au Pistou et aux Tomates Sechées \$18.00

Penne Rigate tossed with pesto and sun-dried tomatoes

Le Poulet Roti aux Herbes de Provence \$23.00

Herbes de Provence roasted Amish farm chicken breast served with
pan juices & herb fries

Les Pates aux Fruits de Mer \$25.00

Local shellfish simmered in provencale sauce with linguine pasta

La Lotte aux Moules Safranées \$25.00

Pan seared monkfish in a saffron mussel sauce with Jasmine rice

La Sole au Beurre Nantais \$25.00

Sauteed Massachusetts Sole in a creamy lemon butter and white wine sauce,
rice pilaf and haricots verts

Le Saumon au Curry des Caraïbes \$26.00

Caribbean coconut-currried organic salmon over mixed vegetable couscous

L'Onglet Marchand de Vin a L'Echalote \$26.00

Grilled hanger steak with Shallot Confit and Burgundy wine sauce served with
potato/blue cheese fritters, spinach & mushrooms

Le Steak au Poivre \$28.00

T+R natural sirloin with the classic black peppercorn and brandy sauce, French fries

Le Rumsteck D'Agneau aux Epices du Maquis \$28.00

Moroccan-spiced Colorado Lamb Top served with Eggplant Chutney, orange oil,
Ratatouille and vegetable Couscous

La Cote de Veau aux Champignons Sauvages \$29.00

Marcho farm Veal loin chop with wild mushroom sauce, and Truffle oil mashed potatoes

La Bouillabaisse du Midi \$28.00

Provencale Style seafood stew made with fresh rockfish, shellfish served with new potatoes,
Rouille croutons and side of grated Swiss cheese

Le Duo de Canard au Cardamome et a L'Oseille Sechée 32.00

Crispy Long Island Duck Confit and seared breast with Sorrel and Cardamom glaze (potato nest
filled with glazed apple)

Please note there is an additional charge of \$4.00 for all entree split plates

Side Dishes

French Fries	\$5.00	Cream Garlic Spinach	\$6.00
Mashed Potatoes	\$5.00	Potato Gratin	\$6.00
Steamed Black Rice	\$5.00	Mixed Vegetables Sautéed in Olive Oil	\$6.00
Grilled Asparagus	\$6.00		