RESTO GARE



HAPPY NEW YEAR!

BONNE ET HEUREUSE ANNÉE

2027

As we welcome 2027, I wish each of you a year filled with good health, love, laughter, and the simple joys that make life beautiful. May you find comfort in family, happiness in friendships, and countless special moments around the table with those you hold dear. Thank you for welcoming us into your lives and allowing Resto Gare to be part of your celebrations and memories. From the bottom of my heart, may the New Year bring you and your loved ones many blessings.

With love and gratitude,

Linda Love

Resto Gare Bistro

FRENCH BISTRO FRANÇAIS

PETITES BOUCHÉES

Homard Farcie à la Béarnaise market price

Lobster tail stuffed with a rich filling of tender shrimp, sweet lobster meat, shallots and buttery brioche crumbs, finished with a velvety tarragon béarnaise sauce.

Soupe à L'oignon Française 18

Classic French onion soup, crouton, cave aged gruyère cheese-Table side port

Escargots à la Bourgogne 20

Sizzling hot Burgundy snails baked in a rich garlic-herb butter, served with toasted brioche

La Salade César Signature de la Famille 18

Crisp romaine wedge, creamy garlic dressing, finished with shaved parmesan, crispy prosciutto, and a lemon-herb crouton crumble.

Tarte aux Champignons et Gruyère 19

A flaky puff pastry crust layered with sweet caramelized onions, melted Gruyère cheese, and a sautéed trio of button, oyster, and portobello mushrooms deglazed with white wine and fresh thyme.

PLATS PRINCIPAUX

Served with seasonal vegetables and your choice of duck fat roasted potatoes or sour cream chive mashed potatoes

Filet Mignon au Poivre Vert 64

Grilled (7oz) beef tenderloin served with creamy green peppercorn brandy sauce.

Le Grand Duo du Terre et Mer 82

Classic surf and turf featuring a grilled 7 oz. beef tenderloin paired with a delicately stuffed lobster tail, with béarnaise sauce.

LES PLATS CONTINUE

Rôti de Côte de Boeuf 9oz. 58 / 12oz. 68

Slow roasted house spice rubbed Prime Rib Roast beef, bérnaise sauce, yorkshire pudding, horseradish

Carré d'Agneau en Croûte de Pistach 64

Three-bone rack of lamb with a pistachio and za'atar crust, finished with a rich red wine demi-glace.

Ricotta Gnocchi aux Truffes et Pesto 46

Pillow-soft ricotta gnocchi , velvety basil pesto cream with pine nuts, blistered cherry tomatoes, chèvre, and shaved black truffles.

Saumon Wellington 55

Salmon fillet with spinach and cheese filled in crisp puff pastry, with a red pepper romesco sauce.

Confit de Canard et Cassoulet 54

Confit duck leg cooked to falling off the bone with a white bean pork belly cassoulet molasses gastric

LES DESSERTS $18

Crêpe aux Pommes Chaudes au Calvados

Crêpe filled with warm calvados apples à la mode

Crème Brûlée au Citron et Framboise

Raspberry and Lemon crème brulée with imperial biscuit

Gâteau au Fromage au Chocolat Royal

Baked Chocolate cheesecake, Cantilly cream and Italian Amarena cherry garnish

On request our chefs can prepare this item gluten free.
Let your server know of any food allergies.

Prices are subject to taxes. 18% gratuity will be added to groups of 10 or more.