

circle bistro

3-course prix fixe \$20.00

or

À la Carte

APPETIZERS

Potato-Leek Soup , crispy leeks	8
Butternut Squash Soup , spiced pumpkin seeds, pumpkin seed oil	8
Mussels , saffron soffrito, chorizo, croutons	12
Mixed Greens , pecans, maytag blue, sherry vinaigrette	8
Beet Salad , arugula, goat cheese, walnut vinaigrette	9
Potato Crusted Oysters , bacon crème fraiche, mache salad	12

SANDWICHES

Served with french fries or salad

Cheeseburger , mayonnaise, lettuce, onion, tomato	12
Portobello Panino , goat cheese, piquillo peppers, caramelized onions, olive-hummus	11
Roast Beef, Turkey and Ham Panino , provolone, Horseradish mayonnaise, caramelized onions	12

ENTREES

Chicken Salad , corn, avocado, cucumber, goat cheese, romaine hearts, spiced pecans	14
Tuna Salad Nicoise , chopped eggs, white anchovies, haricots verts, tapenade crouton	16
Duck Leg Confit , lentils, bacon, brussels sprouts, salsify	15
Diver Scallops , red quinoa, almonds, golden raisins, curried cauliflower	16
Idaho Trout , artichoke hearts, pine nuts, capers, roasted tomatoes	16
Chestnut Agnolotti , chanterelles, hazelnuts, sage butter	15
Grilled Flat Iron Steak , french fries, red wine sauce	18

DESSERTS

Brownie Sundae , espresso ice cream, candied pecans	7
Apple, Quince and Cranberry Crumble , honey vanilla ice cream	
Cheesecake Stuffed Figs , crispy phyllo, pomegranate glaze	
Pear Spice Cake , ginger ice cream, winter fruit compote	
Profiteroles , blood orange ice cream, chestnut confit	
House Made Ice Cream or Sorbet , brown sugar shortbread	

Executive Chef Ethan McKee

Pastry Chef Peter Brett

Wine Lovers Affair every Sunday and Monday Night
All Bottles of Wine are ½ Price