

# circle bistro

The Circle Bistro is committed to sustainability and gathering superior products from local farmers whenever possible.

## HORS D'OEUVRES

<b>PARISIENNE GNOCCHI</b>	12/21
<i>Mushrooms, sage butter, parmesan</i>	
<b>CHARCUTERIE</b>	16
<i>La Quercia Ham, saucisson sec, pâté de campagne, traditional garnishes</i>	
<b>SPICY SALMON TARTARE</b>	14
<i>Fillo crisps, cucumber, avocado</i>	

## MUSSELS

<b>KOREAN</b>	14
<i>Kimchi, bacon, spring onions</i>	
<b>SPANISH</b>	14
<i>Piquillo peppers, saffron cream, chorizo sausage</i>	
<b>FRENCH</b>	12
<i>White wine, garlic, fines herbs</i>	
<b>ADD FRITES</b>	7

## SOUPS AND SALADS

<b>MIXED GREENS</b>	7
<i>Blue cheese, caramelized onions, red wine vinaigrette</i>	
<b>BABY ARUGULA AND LA QUERCIA HAM</b>	10
<i>Shaved Parmigiano Reggiano, pine nuts, Bartlett pear, balsamic vinaigrette</i>	
<b>HEARTS OF PALM, AVOCADO, AND ARTICHOKE SALAD</b>	10
<i>Mache, truffle vinaigrette</i>	
<b>CURRIED CAULIFLOWER SOUP</b>	7
<i>Toasted almonds, spring onions</i>	
<b>OYSTER CHOWDER</b>	9
<i>Bacon, celery root cream, Chesapeake oysters</i>	

## MAIN COURSES

<b>PAN ROASTED IDAHO TROUT</b>	23
<i>Haricots verts, almonds, marble potatoes, lemon brown-butter</i>	
<b>TAGLIATELLE BOLOGNESE</b>	21
<i>Parmigiano Reggiano, fines herbs</i>	
<b>WILD ROCKFISH</b>	26
<i>Chorizo, fennel, piquillo peppers, sauce americaine</i>	
<b>MISO GLAZED SALMON</b>	26
<i>Baby bok choy, carrot-ginger coulis, chili garlic sauce</i>	
<b>CREEKSTONE FARMS BEEF RIB EYE</b>	29
<i>Hunter sauce, french fries</i>	
<b>PORK CONFIT</b>	22
<i>Roasted sweet potato puree, red wine braised cabbage, mustard sauce</i>	
<b>HUDSON VALLEY DUCK BREAST</b>	28
<i>Chestnut puree, spiced root vegetables, red wine sauce</i>	
<b>ROASTED AMISH CHICKEN</b>	23
<i>Mushrooms, cannellini beans, Swiss chard, caper-olive sauce</i>	

## CHEESES

**GARROTXA**  
Goat, Spain

*Served with walnut-raisin bread and house-made jam*

**ROSSO DI LAGNA**  
Cow/Sheep, Italy

3 cheeses 10-  
5 cheeses 16 -

**P'TIT BASQUE**  
Sheep, France

**PLEASANT RIDGE RESERVE**  
Cow, USA

**ROGUE RIVER BLUE**  
Cow, USA

*\*consuming raw or undercooked meats, fish, poultry or eggs may increase your risk of food borne illness*

**Executive Chef, Ethan McKee**