



S Á T I S

B I S T R O

M M X

BLOOMFIELD RESTAURANT WEEK SUMMER 2017 AVAILABLE DAILY AUGUST 5 - 13

Appetizer

Corn and Yellow Tomato Bisque, Lime and Basil Crème Fraîche 🍴
or

Patatas Bravas - Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 🍴
or

Tuscan Pâté - Soft Chicken Liver Mousse
or

Wild Arugula Salad - Shaved Parmigiano Reggiano, Lemon Fennel Dressing 🍴
or

Parmigiano Reggiano, Speck and Fig Fennel Jam

Entree

Braised Short Rib,
Sauce au Poivre, Chorizo and Goat Cheese Mashed Potatoes
or

Heritage Pork Schnitzel,
Pickled Grapes, Frisée and Ricotta Salata, Candied Pecans
or

Cauliflower "Steak"
Pan Roasted Cauliflower, Housemade Steak Sauce, Roasted Tomato and Watercress 🍴
or

Moules-frites
Steamed Mussels in Spicy Saffron Broth, French Fries with Tomato Aioli
or

Any Pasta Selection

Dessert

German Chocolate Cake Sundae
Milk Chocolate Gelato, Coconut Crunch Gelato, Toasted Coconut,
Candied Pecans and Warm Butterscotch Sauce
or

Crème Brûlée with Raspberries and Mint
or

Any Gelato or Sorbet Selection

Three Course Prix Fixe: \$30/person + tax + gratuity
Vicolo Pinot Grigio or Concannon Merlot: \$5 Per Glass Or \$19 Per Bottle with BRW Selection

Please advise your server of any food allergies prior to ordering

This menu is not available a la carte and no substitutions are permitted

