



# KNOX

## BISTRO



### OYSTERS & CAVIAR\*

#### Oysters on the Half Shell

*cocktail sauce, mignonette*

dozen 39 1/2 dozen 20

#### Golden Ossetra Caviar

*traditional accompaniments*

125

#### Dutch Siberian Baerii Caviar

*traditional accompaniments*

85

### HORS D'OEUVRES

#### Soupe de Potimarron <sup>V</sup>

*butternut squash soup, pepitas, goat cheese cream*

15

#### Salade de Betteraves et Burrata <sup>GF V</sup>

*chioggia beet salad, burrata, meyer lemon, hazelnut*

17

#### Assiette de Charcuterie et Fromage <sup>GFM</sup>

*cheese & charcuterie platter, pickled veggies, mustard, fruit compote, honeycomb*

32

#### Salade de Poireaux Dijonnaise <sup>GF</sup>

*leeks in mustard vinaigrette, eggs, hazelnuts, bistro style*

16

#### Coeur de Laitue aux Herbes et Échalotes <sup>V</sup>

*heart of lettuce, herbs, shallot vinaigrette*

V

GF

15

#### Carpaccio de Boeuf <sup>GFM</sup>

*beef carpaccio, black truffle aioli and aged Comié*

19

#### Soufflé au Fromage

*twice baked cheese soufflé, petit salade verte*

21

#### Rillettes de Poisson <sup>GFM</sup>

*smoked fish dip, trout roe, celery, radish, crème fraîche, crostini*

16

#### Saumon Cru Mariné à l'Aneth <sup>GFM</sup>

*marinated salmon, lemon dill, crispy quinoa, grilled country bread*

19

#### Escargots de Bourguignone <sup>GF</sup>

*snail, butter, garlic, parsley*

16

#### Avocat & Crevettes <sup>GF</sup>

*avocado, rock shrimp, french cocktail sauce*

21

### PLÂTS PRINCIPAUX

#### Saumon Grillé a La Tomate Verte

*grilled salmon, summer squash, green tomato sauce, tomatoes confit*

GF

42

#### Fusilli à La Forestière

*fusilli pasta, sauteed wild mushrooms, parmesan cream, rosemary bread crumbs*

V

28

#### Filet au Poivre\* <sup>GF</sup>

*8 oz filet, green peppercorn sauce, pommes frites*

54

#### Raie au Beurre Noisette <sup>GFM</sup>

*skate wing, capers, croutons, lemon brown butter sauce, lemon segments, potatoes*

34

#### Knox Burger\* <sup>GFM</sup>

*classic burger, cheddar cheese, brioche bun, pommes frites*

23

#### Steak Frites\* <sup>GF</sup>

*prime hanger steak, pommes frites and Knox sauce*

44

#### Moules Marinières <sup>GFM</sup>

*mussels, pommes frites, white wine garlic-shallot sauce*

27

#### Le Burger au Poivre\* <sup>GFM</sup>

*served with Swiss cheese, pommes frites*

26

#### Poulet Rôti aux Chanterelles et Maïs

*half roasted chicken, creamy corn, chanterelle, black garlic chicken jus*

38

#### Bar Entier Grillé au Feu de Bois

*wood fired grilled whole branzino, à la provençale*

GF

42

#### Côte de Boeuf

*32 oz wood fired grilled bone in cowboy prime rib, pomme frites, salade verte, bearnaise sauce*

GF

135

#### Filet de Porc aux Lentilles\*

*roasted berkshire pork filet mignon, green lentils fricassée, grilled spring onion*

GF

38

#### St Jacques au Céleri et Citron

*seared scallops, braised celeriac, lemon beurre blanc, candied walnut*

GF

44

#### Confit de Canard <sup>GF</sup>

*confit duck leg, fingerling potato, delicata squash, orange-sage jus*

38

### GARNITURES

**Pommes Frites** *hand-cut daily*

8

**Haricots Verts Almondine** *sauteed*

*green string beans, lemon aioli, toasted almond*

12

**Petite Salade Verte** *shallot vinaigrette*

9

**Aubergines Rôti** *roasted japanese*

*eggplant, curried labne, golden raisins, mint*

12

**Champignons Grillés** *grilled maitake*

*mushroom, goat cheese, lemon aioli*

14

**Pommes Puree** *classic French-style*

9

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table

\*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.

V-Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified.

\*We apply a surcharge of 3% on all credit card payments. \*

