



# KNOX

## BISTRO



### HORS D'ŒUVRES

<b>Gaspacho aux Petits Pois</b> <i>english pea gazpacho, mint, focaccia-speck toast</i>	16
<b>Assiette de Charcuterie et Fromage</b> <i>cheese &amp; charcuterie platter, mustard, fruit compote, honeycomb</i>	32
<b>Cœur de Laitue aux Herbes et Échalotes</b> <sup>VG GF</sup> <i>heart of lettuce, herbs &amp; shallot vinaigrette</i>	15
<b>Rillettes de Poisson</b> <sup>GF</sup> <i>smoked fish dip, trout roe, celery, radish</i>	14
<b>Salade Avocat et Crevettes</b> <sup>GF</sup> <i>avocado &amp; shrimp salad, french cocktail sauce</i>	21
<b>Salade de Betteraves</b> <sup>GF</sup> <i>beet salad, clémentine, yogurt, pine nut vinaigrette</i>	16
<b>Saumon Cru Mariné à l'Aneth*</b> <sup>GF</sup> <i>salmon carpaccio, lemon, dill, crispy quinoa</i>	17
<b>Salade de Poireaux Dijonnaise</b> <sup>GF</sup> <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	14
<b>Salade d'Endive et Roquefort</b> <sup>GF</sup> <i>endive salad, apple, roquefort cheese, walnut, apple cider vinaigrette</i>	18
<b>Steak Tartare</b> <sup>GFM</sup> <i>handcut beef, whipped blue cheese, grilled baguette</i>	18
<b>Soufflé au Fromage</b> <i>twice baked cheese soufflé, petit salade verte</i>	21

### OYSTERS & CAVIAR\*

<b>Oysters on the Half Shell</b> <i>cocktail sauce, mignonette</i>	dozen 39 half 20
<b>Golden Ossetra Caviar</b> <i>traditional accompaniments</i>	125
<b>Dutch Siberian Baerii Caviar</b> <i>traditional accompaniments</i>	85

### TERROIR SPECIALS

<b>MONDAY</b> <b>Vol au Vent de St Jacques et Champignons</b> <i>braised scallops &amp; mushrooms, béchamel, puff pastry</i>	36
<b>TUESDAY</b> <b>Chou Farci</b> <sup>GF</sup> <i>sausage stuffed cabbage, medeira sauce, black truffle celeriac purée</i>	38
<b>WEDNESDAY</b> <b>Poulet au Vinaigre</b> <i>aged vinegar chicken fricassée, crispy potatoes</i>	32
<b>THURSDAY</b> <b>Boeuf Bourguignon</b> <sup>GF</sup> <i>red wine braised short rib, button mushroom, bacon, baby carrots, fingerling potatoes</i>	32
<b>FRIDAY</b> <b>Quenelles d'Halibut</b> <sup>GF</sup> <i>french dumplings of halibut, lobster bisque sauce</i>	48
<b>SATURDAY</b> <b>Cassoulet Toulousain</b> <sup>GF</sup> <i>duck confit leg, pork belly, garlic sausage, white beans</i>	42

### PLÂTS PRINCIPAUX

#### POISSONS

<b>Saumon à l'oseille façon Troisgros</b> <sup>GF</sup> <i>seared salmon, sorrel sauce, Troisgros style</i>	42
<b>Raie au Beurre Noisette</b> <sup>GFM</sup> <i>skate wing, caper, lemon brown butter sauce</i>	32
<b>Moules Marinières</b> <sup>GF</sup> <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	24
<b>Cabillaud Rôti au Curry</b> <sup>GF</sup> <i>roasted cod, vadouvan curry sauce, leeks, potato</i>	38
<b>Bar Entier Grillé au Feu de Bois</b> <sup>GF</sup> <i>wood fired grilled whole branzino, à la provençale</i>	42

#### VÉGÉTARIEN

<b>Gnocchi à la Courge</b> 26 <i>parisian gnocchi, honeynut squash, onion soubise, brown butter sage, pecan</i>
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#### FOR 2

<b>Côte de Boeuf Béarnaise*</b> <sup>GF</sup> 115 <i>32 oz wood fired grilled prime rib on the bone, side of pommes frites, petit salade verte</i>
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#### VIANDES

<b>Filet au Poivre*</b> <sup>GF</sup> 48 <i>green peppercorn sauce, pommes frites</i>
<b>Entrecôte Marchand de Vin</b> <sup>GF</sup> 56 <i>14 oz NY Strip, pommes frites, red wine &amp; shallot butter</i>
<b>Poulet Fermier dans son Jus</b> <sup>GF</sup> 32 <i>free range roasted chicken, jus, french mashed potatoes</i>
<b>Canard à l'Orange</b> <sup>GF</sup> 42 <i>roasted duck breast, caramelized endive, orange sauce</i>
<b>Knox Burger*</b> <sup>GFM</sup> 21 <i>the Classic, pommes frites</i>
<b>Le Burger au Poivre*</b> <sup>GFM</sup> 24 <i>the French, pommes frites</i>

### GARNITURES

<b>Pommes Frites</b> 8	<b>Asperges Grillées</b> <i>harissa condiment, lemon</i> 14
<b>Pommes Purée</b> <i>lots of butter</i> 9	<b>Fried Broccoli</b> <i>boursin sauce</i> 9
<b>Roasted Potatoes</b> <i>garlic, rosemary</i> 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 DF-Dairy Free GFM-Gluten Free if modified*