

# La Rue

BISTRONOMIE

Coconut Grove



## 2018 NEW YEARS EVE DINNER

### HORS D'OEUVRES

SOUPE A L'OIGNON  
French onion soup with melted gruyère  
11

ESCARGOTS AU BEURRE  
D'ESTRAGON  
6 snails with garlic and tarragon butter  
17

FOIE GRAS MI-CUIT  
Homemade Hudson Valley foie gras  
terrines, house jam, toasted brioche  
20

TERRINE DE CAMPAGNE  
AUX TRUFFES  
Homemade country style pâte,  
French pickles, mustard  
15

ASPERGES TIEDES  
Roasted asparagus au gratin,  
lemon butter sauce, capers,  
poached egg  
16

RAVIOLIS AU FOIE GRAS  
ET AUX TRUFFES  
Mini raviolis from Savoie, Comté cheese,  
foie gras sauce, black truffles  
21

\*\*RIS DE VEAU A L'ESTRAGON  
Sweet bread, flambéed brandy  
tarragon sauce, Morel mushroom  
17

### LES PÂTES

RAVIOLIS AU CONFIT  
DE CANARD  
Homemade duck confit ravioli,  
Swiss chard, black mushroom,  
ricotta cheese, Albufeira sauce  
22

SPAGHETTI AUX FRUITS DE MER  
Assorted seafood spaghetti,  
provençales fresh herbs  
tomato sauce  
25

RISOTTO FORESTIERE  
Risotto with mixed wild mushrooms,  
black truffle infusion  
27

### LES POISSONS

MOULES A LA PROVENCALE  
Steamed mussels, fresh tomato,  
garlic, parsley, butter, French fries  
25

TRUITE A LA GRENOBLOISE  
Brook trout, sautéed with lemon-capers  
sauce, croutons, lemon confit, riz aux  
légumes  
28

HOMARD GRILLE SAUCE ESTRAGON  
Fresh Maine lobster grilled and served  
with wine tarragon sauce poached  
asparagus and potato gratin  
35

LOUP DE MER PROVENCAL  
Sea Bass fillet roasted over tomato  
concasse, zucchini, black olives, capers,  
fresh herbs,  
lemon olive-oil emulsion  
35

### LA MER

CREVETTES SAUCE COCKTAIL  
Chilled Pink Key West shrimp,  
coleslaw, house cocktail sauce  
18

\*LES HUITRES  
Selection of fresh oysters with  
mignonette sauce, cocktail sauce and  
horseradish  
6 Oysters 15 | 12 Oysters 28

HAMACHI CRUDO  
Hand cut sushi grade Hamachi, citrus  
vinaigrette, microgreens  
18

### LES SALADES

ADD PROTEIN  
TO YOUR SALAD

CHICKEN 6 | SHRIMP 7 | SALMON 7

SALADE MAISON  
House salad, vine ripe tomatoes,  
cucumber, asparagus, caramelized  
pear, croutons, Parmesan tuile,  
grain mustard vinaigrette  
14

SALADE D'ENDIVES AU  
ROQUEFORT ET BETTERAVES  
Endive salad, red beets,  
Roquefort cheese, apple, walnuts,  
grain mustard vinaigrette  
15

### FROMAGES & CHARCUTERIE

(2 OZ SERVINGS)

|                                      |   |
|--------------------------------------|---|
| Petit Pont L'Evêque, Calvados (cow)  | 8 |
| Roquefort "Societe", Roquefort (cow) | 7 |
| Fourme D' Amber, Auvergne (cow)      | 7 |
| Saint Angel, Rhône Alps (cow)        | 7 |
| Port Salut, Mayenne Normandy (cow)   | 7 |
| Crottin de Chavignol (goat)          | 8 |
| <hr/>                                |   |
| Rosette de Lyon                      | 8 |
| Jambon Cru                           | 7 |
| Home Cured Duck Prosciutto           | 9 |

### LES VOLAILLES ET LA VIANDE

\* \*\*STEAK TARTARE  
Hand cut, free range, grass-fed Angus  
beef tenderloin from Silver Fern Farms,  
quail egg, tartar sauce, French fries  
3oz. 16 | 6oz. 29

\*\*FILET MIGNON  
SAUCE AU POIVRE  
Free-range, grass-fed beef tenderloin,  
green peppercorn sauce, gratin  
Dauphinois  
42

COC AU VIN  
Shenandoah Farm organic/pasture  
raised traditional chicken  
casserole slow cooked in red wine  
29

BLANQUETTE DE VEAU  
Free range, grass fed, veal chunks  
stewed with pearl onions, mushrooms  
served with organic rice Pilaf  
32

CUISSE DE CANARD CONFIT  
Duck leg confit, crispy potatoes,  
"au jus" duck sauce  
31

### ACCOMPAGNEMENTS

|                    |   |                             |   |
|--------------------|---|-----------------------------|---|
| POMME PURÉE MAISON | 8 | POMMES FRITES               | 5 |
| ASPERGES GRILLÉES  | 8 | RIZ AUX LÉGUMES             | 8 |
| RATATOUILLE        | 8 | ROASTED SEASONAL<br>VEGGIES | 8 |

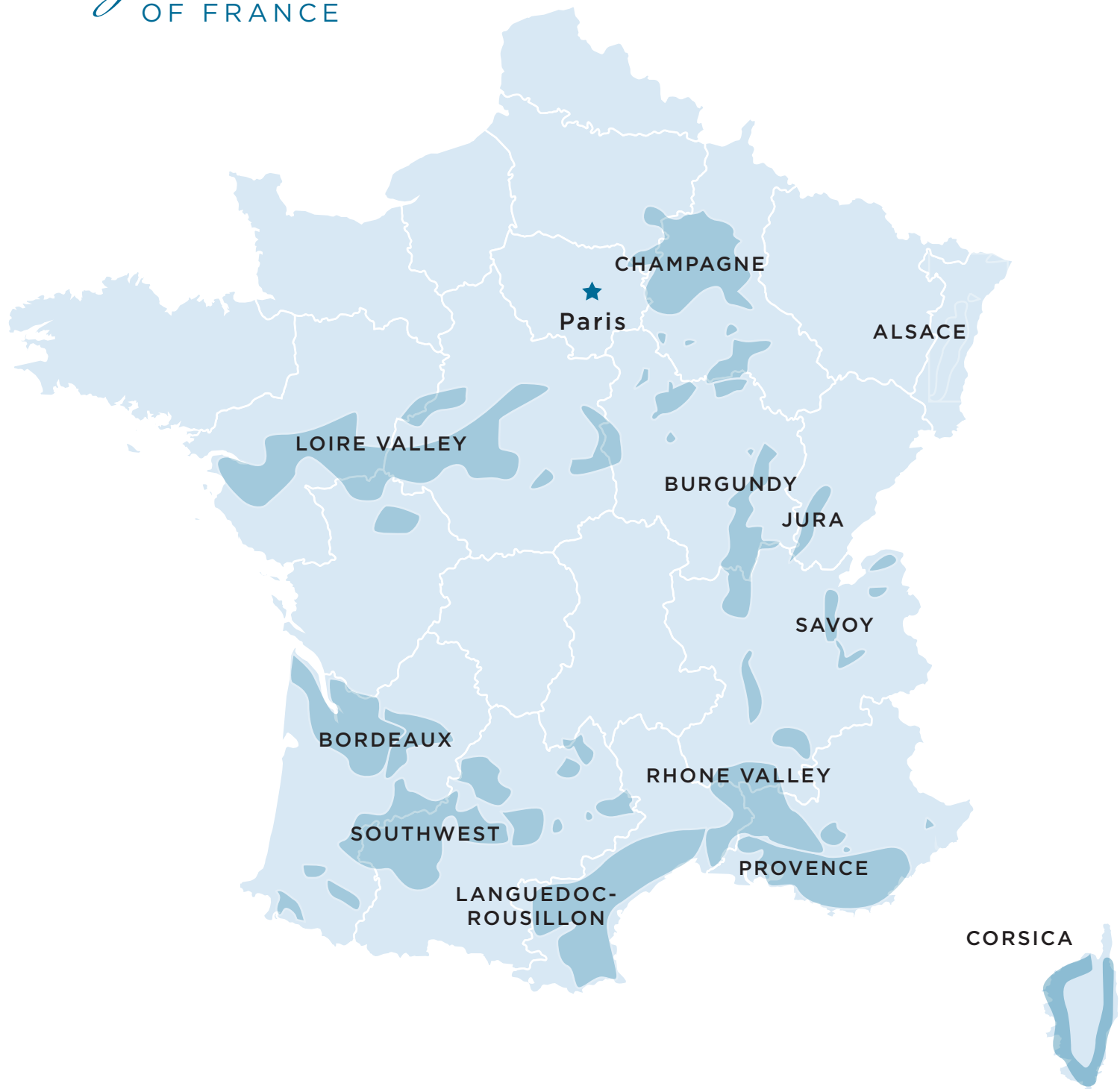
ADD TRUFFLE 6

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Please note that some food items we prepare may contain nuts or a trace amount of nuts. Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate you.

\*\*Free range, grass fed, hormone and antibiotics free



## BY GLASS

### BEERS DRAFT

|                  |     |
|------------------|-----|
| Chimay Triple    | 11  |
| Kronenbourg 1664 | 9   |
| Seasonal Beer    | MKT |

### APEROS

|   |    |
|---|----|
| #100 Le Pere Mahieu "Cuvée du Triquant", Cider  | 11 |
| #101 Paul Marie et Fils, Pineau de Charente     | 10 |
| #102 Distillerie des Alpes, Routin Dry Vermouth | 12 |

### CHAMPAGNE

|                                    |    |
|------------------------------------|----|
| #200 Phillipe Gonet Grande Réserve | 21 |
| #207 Gratiot Pillière (Rosé)       | 22 |

### CRÉMANTS

|  |    |
|--|----|
| #300 Chateau Langlois, Crémant de Loire Brut                 | 15 |
| #301 Domaine Badoz (Rosé), Crémant du Jura                   | 15 |
| #302 Lambert de Seyselle, Mousseux de Savoie                 | 13 |
| #303 Jean Charles Boisset Brut "no 21", Crémant de Bourgogne | 15 |

### ROSÉ

|   |    |
|---|----|
| #402 Chateau de Valcombe, Costière de Nimes         | 10 |
| #403 Chateau Montfrin La Tour, Coteaux Pont du Gard | 11 |
| #404 Domaine Chantepierre, Tavel                    | 12 |

### WHITES

|  |    |
|--|----|
| #500 Alain Girard & Fils "Domaine des Brosses", Sancerre                 | 16 |
| #504 Domaine St Martin, Muscadet de Sèvre et Maine Sur Lie               | 12 |
| #507 Domaine Vrignaud, Chablis   | 17 |
| #508 Chateau du Chatelard Blanc "Cuvée Secret de Chardonnay", Beaujolais | 13 |
| #517 Domaine du Tariquet Classique, Côtes de Gascogne                    | 9  |
| #519 Mas des Bressades, Costière de Nimes                                | 12 |
| #523 Domaine Schlumberger "Les Princes Abees", Pinot Gris, Alsace        | 9  |
| #525 Albert Seltz, Sylvaner de Mittelbergheim, Alsace                    | 10 |
| #528 Domaine Vico, Ponte-Leccia, Corsica                                 | 13 |

### REDS

|   |    |
|---|----|
| #600 Michel Magnien Pinot Noir, Coteaux Bourguignons      | 13 |
| #601 Bouchard Aîné et Fils Bourgogne Rouge                | 12 |
| #607 Coteaux Bourguignons "Les Sarments"                  | 10 |
| #610 Chateau Recogne, Bordeaux Supérieur                  | 15 |
| #613 Chateau Lassègue "Les Cadrans de Lassegue", Bordeaux | 18 |
| #620 Domaine Chantepierre, AOC Côtes du Rhone Rouge       | 10 |
| #627 Cellier des Princes, Chateuneuf-du-Pape              | 18 |
| #630 Sainte Eugenie "Les Clos", Corbières                 | 9  |
| #631 Chateau de Chambert Malbec, Cahors                   | 14 |

### MEDITERRANEAN & BEYOND

|  |    |
|--|----|
| #702 Bodegas Mustiguillo Vino de Pago "Mestizaje", Spain | 9  |
| #714 Chaman Red Blend, Argentina                         | 13 |