

SOUTH 9TH BISTRO

LATE SUMMER - 2021

APPETIZERS

Flageolet Bean Hummus , crudités (sliced rainbow carrots, endive), crostini	12	Escargots , garlic butter, parmesan, toasted baguette	16
Smoked Trout Mousse , lemon-chive oil, crostini	13	Ⓢ Tenderloin Tartare , raw egg yolk*, garlic and chardonnay aioli, truffle potato and beet chips	18
Tartine - sautéed asparagus, mushrooms and onion, chevre, grilled bread	14	Ⓢ Pan-seared Sea Scallops , lemon-caper beurre blanc	20

SALADS

Ⓢ South 9th House - spring mix, butter lettuce, scallions, tomatoes, radishes, balsamic vinaigrette	14	Caesar - romaine, parmesan, garlic croutons, anchovies, caesar dressing (raw egg yolk*, anchovies)	15
Ⓢ 3Beet - baby arugula, spring mix, assorted beets, chevre, roasted shallots, blood orange vinaigrette	15	Ⓢ Spinach - baby spinach, pecorino, red onion, bacon, toasted pecans, zante currants, balsamic vinaigrette	15

ENTRÉES

Ⓢ Black Truffle Wild Mushroom Risotto - black truffle risotto, wild mushrooms, parmesan tuile	32	Ⓢ Coquilles St. Jacques - sea scallops, saffron carrot puree, mushroom béchamel sauce, puffed basmati rice, sliced sautéed asparagus	43
Ⓢ Chicken Saltimbocca - sautéed prosciutto-wrapped chicken breast, marsala sauce, rosemary and garlic mashed red potatoes, sautéed spinach	36	Ⓢ 16⁺ oz Cognac-marinated Grilled Ribeye , bordelaise sauce, black truffle wild mushroom risotto, sautéed broccolini and wild mushroom	45
Ⓢ Pan-seared Alaskan Halibut , rosemary and garlic mashed red potatoes, lemon-caper beurre blanc, sautéed broccolini	40	Ⓢ Steak au Poivre - 9oz center-cut filet mignon, cognac-peppercorn sauce, dauphinoise potatoes, grilled asparagus	47

DESSERTS

Ⓢ Chocolate Espresso Hazelnut Mousse , chopped hazelnuts, chocolate espresso beans, vanilla whipped cream	9	Lemon Tart - lemon custard filling, lemon shortbread crust, raspberry purée, vanilla whipped cream	11
Crack Tart - caramel custard filling, oatmeal cookie crust, salted caramel sauce, vanilla whipped cream	10	Ⓢ The Black Beast - flourless chocolate torte, chocolate ganache, marzipan, raspberry preserves, pistachio chocolate mousse, vanilla whipped cream	12

ALL PLATES ARE SCRATCH-MADE IN HOUSE

EXECUTIVE CHEF - DAVID STONE
SOUS CHEF - ASHLEY WYCHE

Ⓢ - GLUTEN-FREE

* - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS