



...Sustainable, Healthy, Delicious!

1552 Bergen Parkway #305 Evergreen, Colorado 80439

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Private Catering in the Restaurant or at your Location

### Starters

**Spring Field Green Salad with Berries, Pears, Roasted Beets, Sunflower Seeds and Chèvre ~ 8**

**Broiled Bruschetta, Tomato, Garlic, Basil, Parmesan and Balsamic ~ 16**

**White Wine, Butter and Garlic Steamed Prince Edward Island Mussels ~ 18**

**Artisan Cheese Platter with Lahvosh and Fresh Fruit ~ 18**

**Oven Fresh French Baguettes with Roasted Garlic and Butter ~ 8**

**Seared Ahi with Wasabi, Soy Sauce, and Ginger ~ 18**

**Duck and Pork Pate with Cumberland Sauce, Tangerine and Grilled Baguettes ~ 12**

**Ahi Tuna Tartare with Avocado, Shallot, and Citrus ~ 14**

### Main Courses

**Include a dinner salad with field greens, beets, strawberries, and pears.**

**Creamy Polenta; Truffled Wild Mushrooms, Parmesan, Arugula ~ 24**

**Grilled Scottish Salmon with Mustard Cream Sauce ~ 36**

**BICO Bowl ~ Organic Quinoa and Vegetable Bowl with Colorado Goat Cheese ~ 24**

**Wild Alaskan Halibut with Pernod-Caper Butter Sauce ~ 36**

**Grilled 8 Oz Wagyu Rib Eye Steak with Sautéed Wild Mushrooms ~ 42**

**Wild Caught Ahi Tuna with Warm Pineapple Salsa ~ 36**

**Grilled Elk Tenderloin Medallions "Rossini" Style with Foie Gras and Mushroom Madiera Sauce ~ 48**

**Tournedos Oscar, Beef Filet Medallions with Crabcakes and Sauce Bearnaise ~ 48**

**Crispy Skin Breast of Duck with Orange Demi Glace ~ 36**

**Grass Fed Beef Filet Mignon, Sea Scallop and Crab Cake with Hollandaise Sauce ~ 48**

**Double Colorado Lamb Chop with Tomato Demi Glace ~ 36**

**Mixed Grill of Crispy Duck and Rack of Lamb ~ 44**

**Broiled Veal Chop with Cherry and Sage Demi Glace ~ 39**

**Gluten Free New England Crab Cakes ~ 38**