

# La Gare

*French Restaurant*

## **Gluten-Free Menu\***

(Please tell you server you are ordering a gluten-free meal)

### **Hors D'oeuvre**

<i>Escargots de Bourgogne</i>	18
<i>San Francisco Bay Shrimp Cocktail</i>	14
<i>Cuisse de Grenouilles (frog legs) Provençale or Bordelaise (Three pieces)</i> (request without flour or with rice flour)	20
<i>Prawns sauté Provençale or Bordelaise (Three pieces)</i> (request without flour or with rice flour)	23
<i>Potage du jour</i>	
<i>Soupe du jour - Tomato Bisque</i>	10

### **Salades**

<i>Hearts of Romaine</i> With blue cheese dressing and red onions	15
<i>"Jackie Salad"</i> Butter lettuce, South American hearts of palm, bay shrimp tossed with house vinaigrette	16
<i>Caesar Salade (for two)</i> Tableside with fresh garlic and homemade croutons, romaine lettuce (request without croutons or with gluten-free croutons)	30

### **On the Side**

<i>Cream of Spinach</i>	10
<i>Sautéed Cremini Mushrooms with shallots &amp; thyme</i>	10

### **Desserts**

<i>Mousse au Chocolate</i>	10
<i>Crème Caramel Beau Rivage Baked Custard with Caramel Sauce</i>	10
<i>Crème Brûlée with Madagascar Vanilla Beans</i>	11
<i>Wild Blackberry Cabernet Sorbet</i>	10

Minimum food order per person \$12

\* We offer gluten-free menu items for our guests with gluten intolerance, or who prefer a gluten-free diet. If you have celiac disease, please note this food has been prepared in a kitchen that uses wheat and other gluten products. Guests are encouraged to consider the information provided in light of individual needs and requirements.

Includes: Salade Verte and fresh vegetables with the entrée.

Tomato Bisque soup is available for \$10.

### ***Poultry***

<i>Poulet Marco Polo Boneless breast of chicken sautéed with brandy, onion, mushrooms &amp; cream</i>	39
(request without brandy, and with no flour or with rice flour)	
<i>Broiled Chicken, Maitre d'hotel Half a roasted chicken in a light herbed garlic sauce</i>	36

### ***Veal***

<i>Ris de Veau Financiere Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce</i>	40
(request with no flour or with rice flour)	
<i>Escalope de Veau Dijonnaise Grenadine of Veal with mustard sauce</i>	40
(request with no flour or with rice flour)	

### ***Beef***

<i>Chateaubriand Bouquetiere for two 20 oz.</i>	115
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise	
<i>Double New York Steak Béarnaise for two 20 oz.</i>	86
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise	
<i>New York Steak with Béarnaise Sauce, 10 oz.</i>	45
May also substitute with Tarragon Sauce or Tarragon Butter	
<i>Grenadin de filet de Boeuf Bordelaise Grenadine of beef, red wine, shallots, bone marrow</i>	44
<i>Tournedos de Boeuf a L'estragon Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz.</i>	48
<i>May also substitute with Béarnaise Sauce</i>	<i>For larger appetites 10 oz. 60</i>

### ***Seafood***

<i>Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs)</i>	42
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added (request with no flour or with rice flour)	
<i>Prawns sautéed Bordelaise or Prawns Provençale</i>	42
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added (request with no flour or with rice flour)	
<i>Filet of Sole Almondine, Buerre noisette Filet of Sole with lemon, butter and almonds</i>	42
(request with no flour or with rice flour)	

### ***La Gare Spécialité***

<i>Fresh Baked Halibut (in season)</i>	<i>Market Price</i>
A filet served in a buerre blanc sauce with rock shrimp (request with no flour or with rice flour)	
<i>Wild Coho or King Salmon (in season)</i>	<i>Market Price</i>
A filet steamed in garlic, shallots, parsley and white wine butter sauce (request with no flour or with rice flour)	