

Vincent  
MARKET  
BISTRO



*appetizers*

\*SMOKED SALMON QUESADILLA 17  
mozzarella, horseradish cream,  
lemon, chives

THREE CHEESE TARTINE 11  
mozzarella, bleu, brie,  
tomatoes, basil and olive oil

GOAT CHEESE NACHOS 9  
spicy bell pepper jelly

BAKED BRIE 10  
in puff pastry with cranberry relish

STUFFED POBLANO CHILE 12  
mushrooms, goat cheese

\*SAUTÉED FOIE GRAS 22  
seasonal fruit and balsamic reduction

*les plats*

LAMB SHANK 22  
mashed potatoes

COQ AU VIN 16  
chicken in red wine sauce,  
mushrooms, and onions

\*SHRIMP CRÊPE 14  
lobster sauce

CRISPY DUCK CONFIT 20  
lentils, bacon, and red wine sauce

\*SAUTÉED SALMON 15  
rice and basil beurre blanc

— le diner —

*soups and salads*

SOUPE DU JOUR 7

LOBSTER BISQUE 13

MESCLUN BLEND SALAD 7  
house vinaigrette and tomatoes

HEIRLOOM TOMATO AND  
MOZZARELLA SALAD 13  
balsamic vinaigrette

\*CURLY ENDIVE  
SALADE "LYONNAISE" 14  
mustard dressing, bacon,  
and poached egg

\*"STEAK FRITES" 24  
beef tenderloin, french fries,  
au poivre sauce

FOUR CHEESE RAVIOLI 12  
gruyère, parmesan, mozzarella,  
ricotta, tomato sauce

\*PORK LOIN 15  
house potatoes and red wine sauce

WOOD FIRED PIZZAS 12  
margherita, tarte flambée, smoked salmon,  
avocado & sun-dried tomato, or  
arugula & prosciutto

\*Maricopa County Environmental Health Division Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. These items, including chalkboard items, may be served raw or undercooked. Although we love our pets, Maricopa County Health Department prohibits animals in our dining areas and on our patio. Please no separate checks. Share or split charge \$2.50. An 18% gratuity will be added for parties of six or more.