

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.