



Enjoy classic French cuisine with a modern twist at Colette bar and bistro. This award-winning Bloomington restaurant features superb culinary delights and a unique cheese list.

Enjoy a romantic dinner for two at Colette Bar and Bistro, our early-1900s, Parisian-style Brasserie, which also boasts an amazing wine list. For the food connoisseurs, we have created the "Taste of Paris", a unique and affordable concept allowing guests to sample all courses served on one plate, from appetizer to dessert.

After your meal, relax with cocktails in our bar, perfect for winding down the night.

Bon appétit!

De-Light - a healthy dish without sacrificing flavor

◆ *vegetarian selection*

## découverte

<b>soups</b>	<b>le gazpacho (14 Kcal)</b> ◆ De-Light traditional chilled tomato soup	<b>6</b>
	<b>soupe du jour</b>	<b>7</b>
<b>appetizers</b>	<b>le saumon fumé</b> smoked salmon carpaccio, lemon and dill crème fraîche	<b>15</b>
	<b>heirloom tomato</b> ◆ prepared as a tartare, kalamata olives and feta cheese	<b>12</b>
	<b>le foie gras</b> terrines de foie gras maison, homemade chutney	<b>24</b>
	<b>cheese ritual</b> ◆ 3 from Chef Mark's cheese selection 5 from Chef Mark's cheese selection	<b>10</b> <b>16</b>
<b>salads</b>	<b>salade maison</b> ◆ mixed green salad, marinated vegetables, tarragon dressing	<b>12</b>
	<b>salade de chèvre</b> ◆ melba toast, pepper coulis	<b>9</b>
	<b>asparagus salad</b> truffle, gorgonzola, chervil	<b>13</b>
<b>entrées</b>	<b>atlantic salmon</b> pan seared, mascarpone risotto, lemon and vanilla sauce	<b>26</b>
	<b>alaskan halibut</b> traditional ratatouille, sauce vierge	<b>28</b>
	<b>dover sole (230 Kcal)</b> De-Light sole cassolette, fennel and tomato confit, quinoa	<b>27</b>
	<b>sea scallops</b> pan seared, butternut squash purée, homemade gremolata, lemon yogurt	<b>25</b>
	<b>pork</b> roasted duroc pork tenderloin, braised minnesota wild rice, dijon mustard sauce	<b>26</b>
	<b>organic chicken</b> slow roasted, seasonal baby vegetables, riesling cream	<b>23</b>
	<b>lamb</b> grilled chops, creamy polenta, rosemary and garlic jus	<b>29</b>

*\*Meat may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## taste of paris

26

*all dishes served together on a four compartment plate*

### choice of appetizer

smoked salmon carpaccio, lemon and dill crème fraîche  
Colette famous french onion soup ◆  
Chef Mark's cheese duet

### choice of salad

"Sofitel" salade maison, baby vegetables, tarragon dressing ◆  
heirloom tomato tartare, kalamata olives, feta cheese ◆  
salade de chèvre, melba toast, pepper coulis ◆

### choice of entrée

sea scallop, butternut squash purée, gremolata, lemon yogurt  
beef bourguignon  
roasted duroc pork tenderloin, wild rice, dijon mustard sauce

### choice of dessert

seasonal fruit tart  
chocolate mousse  
vanilla crème brûlée

## tradition

<b>Colette famous french onion soup</b> ◆	<b>8</b>
<b>authentic provençale fish soup</b> parmesan, saffron aioli	<b>8</b>
<b>charcuterie (serves two)</b> prosciutto, saucisson sec, garlic sausage, country paté, cornichons, dijon mustard	<b>18</b>
<b>escargots bourguignons, garlic butter</b>	<b>12</b>
<b>moules marinières</b> mussels in a white wine sauce	<b>11</b>
<b>quiche lorraine</b> green salad, tarragon dressing	<b>13</b>
<b>tuna niçoise salad, dijon mustard dressing</b> green beans, olives, purple potato, boiled egg	<b>15</b>
<b>belgian endives</b> ◆ blue cheese, dijon vinaigrette	<b>11</b>
<b>bouillabaisse marseillaise</b>	<b>28</b>
<b>wild mushroom risotto, truffle oil</b> ◆	<b>16</b>
<b>entrecôte</b> 12 oz ribeye steak, garlic and parsley butter, french fries	<b>29</b>
<i>the following "tradition" entrées include one garniture of your choice:</i>	
<b>beef bourguignon</b>	<b>24</b>
<b>coq au vin</b>	<b>18</b>
<b>tournedos "Rossini"</b> 8 oz filet mignon, foie gras, truffle	<b>34</b>
<b>grilled 8 oz sterling silver filet mignon</b> sauce au poivre	<b>33</b>
<b>sautéed chilean sea bass, saffron cream sauce</b>	<b>35</b>
<b>garnitures</b>	
seasonal vegetables	sautéed asparagus
mascarpone risotto	baby spinach à la crème
french fries	mashed potatoes
green salad	ratatouille
(additional garniture 5)	

## wine selection

		G	B
<b>champagne &amp; sparkling</b>	Domaine Chandon Brut, California	13	75
	Dom Pérignon, France	–	365
	Moët & Chandon Brut Imperial, France	–	150
	Perrier Jouët Fleur de Champagne, France	–	345
	Perrier Jouët Grand Brut, France	–	180
	Verichon & Clark Brut, France	9	38
	Veuve Clicquot Brut, France	–	185
	Domaine Chandon Rosé, California	15	85
	Moët & Chandon Imperial Rosé, France	–	185
	<b>blancs</b>	<b>Light &amp; Fresh</b>	
<i>Pinot Grigio</i> Estancia, California		10	50
<i>White Zinfandel</i> Montevina, California		8	29
<b>Vibrant &amp; Crisp</b>			
<i>Chardonnay</i> Chablis, Louis Jadot, Burgundy, France		14	85
<i>Chardonnay</i> Trinity Oaks, California		8	29
<i>Chardonnay</i> Main Street Winery, California		10	43
<i>Chardonnay</i> Wyndham Estate, Bin 222, Australia		9	38
<i>Riesling</i> Pierre Sparr, Alsace, France		11	50
<i>Sauvignon Blanc</i> Sancerre, Pascal Jolivet, Loire Valley, France		20	96
<i>Viognier</i> Domaine de Gournier, Costières de Nîmes, France	9	45	
<b>Rich &amp; Elegant</b>			
<i>Chardonnay</i> Montes Alpha, Chile	17	85	
<i>Roussanne</i> Brunel Becassone, Côtes du Rhône, France	12	60	
<i>Semillion</i> Domaine Baron de Rothschild, Bordeaux, France	12	60	
<b>Organic</b>			
<i>Chardonnay</i> Redwood Valley, California	12	60	
<b>rosés</b>	<b>Light &amp; Fresh</b>		
	<i>Grenache</i> Château d'Esclans, Whispering Angel, France	13	65
	<i>Grenache</i> Domaine de Gournier, Costières de Nîmes, France	8	40
<b>rouges</b>	<b>Light &amp; Easy</b>		
	<i>Cabernet Sauv.</i> Montes Alpha, Chile	17	85
	<i>Carignan</i> Sainte Eugénie "Les Clos", Languedoc, France	8	38
	<i>Malbec</i> Pascual Toso Reserve, Argentina	10	50
	<b>Soft &amp; Smooth</b>		
	<i>Cabernet Sauv.</i> Trinity Oaks, California	8	29
	<i>Merlot</i> Trinity Oaks, California	8	29
	<i>Pinot Noir</i> Trinity Oaks, California	8	29
	<i>Shiraz</i> Wyndham Estate Shiraz, Bin 555, Australia	–	38
	<b>Rich &amp; Attractive</b>		
<i>Cabernet Sauv.</i> Kaiken, Argentina	10	46	
<i>Cabernet Sauv.</i> Main Street Winery, California	10	46	
<i>Grenache</i> Parallèle 45, Jaboulet, Côtes du Rhône, France	11	48	
<i>Merlot</i> Domaine Baron de Rothschild, Bordeaux France	12	60	
<i>Pinot Noir</i> Estancia, California	–	48	
<i>Pinot Noir</i> Louis Jadot, Burgundy, France	16	85	
<i>Zinfandel</i> Ravenswood, California	12	55	
<b>Grande Cuvée, Bordeaux</b>			
<i>Cabernet Sauv.</i> Château Bastide Dauzac, Margaux	44	235	
<i>Merlot</i> Château Aney, Haut-Médoc	35	180	
<i>Merlot</i> Château Vignot, Grand Cru St-Émilion	37	195	
<b>Grande Cuvée, Burgundy</b>			
<i>Pinot Noir</i> Louis Jadot, Pommard	25	125	
<i>Pinot Noir</i> Louis Jadot, Gevrey-Chambertin	30	150	
<i>Pinot Noir</i> Louis Jadot, Vosne Romanée	30	150	
<b>Organic</b>			
<i>Cabernet</i> Redwood Valley, California	12	60	

## wine flights

### Sparkling Celebration

25

Moët & Chandon Brut Imperial, France  
Domaine Chandon Brut, California  
Domaine Chandon Rosé, California

### Queen of Chardonnay

15

Chablis, Louis Jadot, Burgundy, France Chardonnay,  
Montes Alpha, Chile  
Chardonnay, Main Street Winery, California

### Whites around France

14

Riesling, Pierre Sparr, Alsace  
Semillion, Domaine Baron de Rothschild, Bordeaux  
Viognier, Domaine de Gournier, Costières de Nîmes

### Great Reds from 3 Continents

25

Domaine Baron de Rothschild, Bordeaux, France  
Cabernet Sauvignon, Montes Alpha, Chile  
Zinfandel, Ravenswood, California

### Powerful Reds from France

14

Parallèle 45, Jaboulet, Côtes du Rhône  
Domaine Baron de Rothschild, Bordeaux  
Pinot Noir, Louis Jadot, Burgundy

### Grande Cuvée Red, Bordeaux

45

Château Aney, Haut-Médoc  
Château Vignot, Grand Cru St-Émilion  
Château Bastide Dauzac, Margaux

### Grande Cuvée Red, Burgundy

35

Louis Jadot, Pommard  
Louis Jadot, Gevrey-Chambertin  
Louis Jadot, Vosne Romanée

