



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 cassoulette, 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>
<b>the following "tradition" entrées include one garniture of your choice:</b>	
<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)	