

appetizers

- Smoked salmon, onion, capers, cream cheese 10
- Escargots bourguignons, garlic butter 12
- Country paté, toast, cornichons 10
- Spicy crab cakes, mango chutney 12.75
- Crispy calamari, tomato sauce 10.75

salads & soups

- Caesar salad 8
- Chicken Caesar salad 13
- Niçoise salad, pan seared Ahi tuna 14.75
- Warm goat cheese, mixed greens, walnuts 12.50
- Cobb salad 12.25
- Cold poached salmon salad, cucumber, yogurt dressing 13
- Endive & bleu cheese salad, Dijon vinaigrette 9.50
- Bistro steak salad 13
- House salad, tarragon vinaigrette 7
- Colette famous French onion soup 7.50
- Soupe du jour 7

sandwiches

- Black Angus hamburger, sesame bun, frites 13.75
- Turkey & bacon club sandwich, homemade chips 11.25
- Croque Monsieur, frites 10.50
- Grilled chicken sandwich, brie, onion, focaccia bread 12
- Roast beef, brie, horseradish mayonnaise, country bread, chips 11
- Country style Pan bagnat, tuna, tomatoes, eggs, olives, mixed greens, baguette, chips 13.75

entrées

- 12 oz. ribeye, béarnaise sauce 28.75
- Quiche lorraine, green salad 12.50
- Linguini primavera, tomato sauce 12
add grilled chicken 17
- Grilled salmon, steamed rice, lemon caper sauce 19.75

saturday brunch

- Authentic Eggs Benedict 14**
Poached eggs, Canadian bacon, English muffin, topped with hollandaise
- Salmon Benedict 16**
Poached eggs, smoked Atlantic salmon on toasted brioche and hollandaise
- Crab Cake Benedict 16**
Poached eggs, Maryland crab cakes, English muffin and hollandaise
- Florentine Benedict 12**
Poached eggs, baby spinach leaves, English muffin and hollandaise
- Crêpes “Bonne Maman” 12**
Granny Smith apple marmalade and fresh berries
- Salmon Crêpes 14**
French crêpes filled with smoked salmon, dill crème fraiche
- Ham Crêpes 14**
French crêpes with ham, scrambled eggs, cheese, served with crispy potatoes

petit bistro

Per person 12.50

Your choice of a half sandwich with a cup of soup or a salad

Soup

- Colette famous French onion soup
- Soupe du jour

Salad

- Caesar salad
- House salad, tarragon vinaigrette
- Warm goat cheese, mixed greens, walnuts

Sandwich

- Turkey & bacon club sandwich
- Croque Monsieur
- Country style Pan bagnat

saturday

Colette
bar & bistro

	glass	bottle
Light & Fresh		
White Zinfandel, Montevina, California	8	29
Pinot Grigio, Estancia, California	9	45
Pouilly Fuissé, "Marie-Antoinette", Burgundy, France	14	75

Vibrant & Crisp

Chardonnay, Trinity Oaks, California	8	29
Chardonnay, Main Street Winery, California	9	42
Chardonnay, Wyndham Estate, Bin 222, Australia	9	38
Riesling, Pierre Sparr, Alsace, France	10	42
Olivier Leflaive, "Les Setilles", Burgundy, France	13	63
Chablis, Louis Jadot, Burgundy, France	14	85
Chardonnay, Montes Alpha, Chile	14	80
Sancerre, Pascal Jolivet, Loire, France	14	85
Sauvignon Blanc, Nobilo, New Zealand	–	48
Sauvignon Blanc, Napa Cellars, Napa Valley	–	60

Organic

Chardonnay, Casa Silva, Chile	8	42
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Rosé of Provence

Château d'Esclans, Whispering Angel, France	13	65
Château d'Esclans, Domaines Sacha Lichine, France	21	115

Rich & Elegant

Domaine Baron de Rothschild, Bordeaux, France	10	50
Sauvignon Blanc, Chateau Bonnet, Bordeaux, France	10	41
Chardonnay, Montes Alpha, Chile	14	80
Marques de Riscal, Rueda, Spain	–	34
Pinot Gris, Kim Crawford, New Zealand	–	54

Champagne & Sparkling Wine

Wycliff, sparkling wine, California	8	28
Varichon & Clerc Brut, France	9	38
Domaine Chandon Brut, California	13	75
Domaine Chandon Rosé, California	15	85
Perrier Jouët Grand Brut, France	20	180
Moët & Chandon White Star, France	–	150
Moët & Chandon Rosé, France	–	185
Veuve Clicquot Brut, France	–	185
Perrier Jouët Fleur de Champagne, France	–	345
Dom Perignon	–	365

	glass	bottle
Light & Easy		
Malbec, Pascual Toso Reserve, Argentina	9	42
Cabernet Sauvignon, Montes Alpha, Chile	14	80

Soft & Smooth

Cabernet Sauvignon, Trinity Oaks, California	8	29
Merlot, Trinity Oaks, California	8	29
Pinot Noir, Trinity Oaks, California	8	29
Julienas, Beaujolais Grand Cru, France	9	45
Shiraz, Wyndham Estate Shiraz, Bin 555, Australia	–	38

Rich & Attractive

Cabernet Sauvignon, Kaiken, Argentina	9	46
Cabernet Sauvignon, Main Street Winery, California	9	46
Domaine Baron de Rothschild, Bordeaux, France	10	50
"Parallèle 45", Jaboulet, Côtes du Rhône, France	11	48
Zinfandel, Ravenswood, California	11	48
Pinot Noir, Louis Jadot, Burgundy, France	13	85
Chateau Bonnet, Bordeaux, France	–	38
Merlot, Main Street Winery, California	–	46
Pinot Noir, Estancia, California	–	48
Tempranillo, Marques de Riscal, Reserva, Rioja, Spain	–	71
Meritage, Trincherro Napa Reserve, California	–	130

Organic

Merlot, Casa Silva, Chile	8	42
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Grande Cuvée, Bordeaux, France

Château Pailhas, Saint-Emilion Grand Cru, 2005	34	180
Clos des Jacobins, Saint-Emilion Grand Cru, 2000	37	195
Château Batailley, Pauillac, Grand Cru Classé, 2005	44	235

Grande Cuvée, Burgundy, France

Louis Jadot, Vosne Romanée, 2005	25	125
Louis Jadot, Gevrey-Chambertin, 2006	30	130
Louis Jadot, Pommard, 2006	30	130

wine flights

Queen of the Whites
15

Pouilly Fuissé "Marie-Antoinette", Burgundy, France
Chardonnay, Montes Alpha, Chile
Chardonnay, Main Street Winery, California

Spring Time in a Glass
14

Reisling, Pierre Sparr, Alsace, France
Domaine Baron de Rothschild, Bordeaux, France
Marques de Riscal, Rueda, Spain

Sparkling Celebrations
25

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

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, France
Chateau La Grange Clinet, Bordeaux, France
Pinot Noir, Louis Jadot, Burgundy, France

Grande Cuvée, Bordeaux, France
45

Clos des Jacobins, Saint-Emilion Grand Cru, 2000
Château Batailley, Pauillac, Grand Cru Classé, 2005
Château Pailhas, Saint-Emilion Grand Cru, 2005

Grande Cuvée, Burgundy, France
35

Louis Jadot, Pommard, 2006
Louis Jadot, Gevrey-Chambertin, 2006
Louis Jadot, Vosne Romanée, 2005