

# 412 Bistro

# Bistro 412

European Bistro  
\$\$ to \$\$\$

412 Main St.  
Park City, Utah  
(435) 649-8211  
www.bistro412.com

Lunch, Dinner

AMEX, DISC,  
MCARD, VISA

Bistro 412, located at 412 Main St., offers a comfortable American bistro setting with a French flair. The charming décor with French lace curtains, photos, and intimate seating provides the feel of a French bistro. A new addition to the Cisero's and Baja Cantina family, we are locally owned and operated.

We offer a wide variety of sumptuous dining choices, such as smoked trout, escargot en croûte, or our delicious Thai spring rolls to start. Enjoy an entrée of steak frites, cassoulet, beef bourguignonne, trout amandine, or our raved-about braised lamb shank.



For delivery, call  
649-MENU (6368).



## Pour Commencer

### Tapenade

Traditional black olive spread served with warm goat cheese and water crackers 10.99

### Steamed Mussels

White wine and light cream with a hint of curry and frizzled leeks 12.99

### Escargot En Croûte

1/2 dozen wild Burgundy snails baked in lemon herb butter, with puff pastry top 12.99

### Forest Mushroom Sauté

Savory French toast, goat cheese, and wild mushrooms 10.99

### Smoked Trout

House-smoked trout spread and herbs topped with lemon-infused clarified butter, served with crostini 10.99

### Duck Tostada Tower

Shredded duck confit, corn tortillas, goat cheese, arugula, avocado coulis, and pico de gallo 10.99

### Short Rib

Braised beef over sweet hominy, red beans, and roasted poblano succotash 12.99

### Baked Brie

Puff pastry-wrapped, served with fig chutney, shallots gastrique, and water crackers 12.99

### Thai Spring Rolls

Shrimp, shiitake mushrooms, bean threads, pork, shredded carrots, and peanut garnish with a sweet chile sauce 4.99 / 9.99

## Salades & Soupes

Bistro Tossed Salad 6.99

412 Caesar 8.99

Poached Pear & Goat Cheese Salad 10.99

Chopped Romaine Hearts 10.99

Three Onion Soup

cup 5.99 / bowl 8.99

Soupe du Jour

cup 5.99 / bowl 7.99

## Les Plats de Resistance

### Braised Lamb Shank

Slow-cooked in red wine, orange zest, and caramelized onions. Served with roasted vegetables and Bistro 412 whipped potatoes 31.99

### Duck 2 Ways

Pan-roasted breast and confit of leg with roasted brussels sprouts and cranberries with port reduction atop truffle whipped potatoes 32.99

### Cassoulet

A ragout of red and white beans, braised elk, buffalo-chipotle sausage, and lamb bacon baked with duck confit 30.99

### Steak Frites

Juicy 8 oz. flatiron steak topped with a creamy brandy and peppercorn sauce. Served with pomme frites 26.99

### Trout Amandine

Pan-seared Idaho trout with lemon butter and toasted almonds. Served with Bistro 412 whipped potatoes and haricot vert amandine 26.99

### Surf and Turf

6 oz. filet mignon with a house-smoked trout spread, wilted arugula, and Gruyère potato au gratin. Served with horseradish cream 38.99

### Beef Bourguignonne

Braised, boneless short ribs, carrots, pearl onions, fresh mushrooms, and Burgundy wine sauce over mashed potatoes 24.99

### Poulet

Baked natural free-range chicken breast, with an orange and raisin tarragon pan sauce, served with sweet potato mash and fresh asparagus 26.99

### Cold-Smoked Pork Chop

Snake River Farms long bone chop, charbroiled with grilled Fuji apples and Gruyère potatoes au gratin. Honey vinegar mist 31.99

### Sea Scallops and Prawns

Tender scallops and blackened prawns atop sweet potato purée with an andouille cream 33.99

### Fettuccini

Sauté of wild mushrooms, black garlic, and shallots on a bed of fettuccini with black truffle oil and shaved Asiago cheese 23.99

### White Sturgeon

Seared and set over a bed of wild mushrooms and brussels sprouts. Topped with smoked steelhead caviar and lemon thyme buerre blanc 34.99