

# PASCALINE

*French Bistro & Patisserie*

## Patisserie Menu - 8:00 AM - 4:00 PM

<b>Pastry</b>	<b>Dozen</b>	<b>A la Carte</b>
Butter Croissant	46.00	4.25
Chocolate Croissant	54.00	4.95
Ham & Cheese Croissant	55.00	5.00
Almond Croissant	57.00	5.25
Boar in Bed	60.00	5.00
Kouign-Amann	68.00	5.95
Raisin Roll	55.00	5.00
Muffin of the Day	51.00	4.95
Gluten Free Muffin of the Day	56.00	5.15
Cannelés de Bordeaux	43.00	3.95
Cookie of the Day	40.00	3.75

<b>Other</b>	<b>Whole</b>	<b>Slice</b>
Ham & Cheese Quiche	42.00 (6 slices)	8.00
Zucchini & Cheddar Quiche	42.00 (6 slices)	8.00
Vegetable Frittata	55.00 (8 slices)	8.00
Zucchini or Seasonal Bread	45.00 (10 slices)	5.00
Breakfast Cake	35.00 (8 slices)	5.00
Chocolate Cake	48.00 (8 slices)	6.50
Flan	42.00 (8 slices)	5.95

## Drinks

Taylor Lane Organic Coffee	Steen Smith Teamaker
<b>French Roast Drip 3.50 (16oz) 3.00 (12oz)</b>	<b>Sachet by the Cup 3.00</b>
<b>French Press 7.00 (4 cups) 5.00 (2 cups)</b>	<b>Loose, French Press 6.50 (4 cups)</b>
<b>Bottled Beer 7.00 (inquire for selection)</b>	<b>Iced Tea 1.75 Lemonade 2.50</b>
<b>Wines by the Glass 9.00 (inquire for selection)</b>	<b>Assorted Soft Drinks 3.00</b>

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## Lunch Menu - 10:30 AM - 2:30 PM

### Salads

- Green goddess, romaine, pickled pears, avocado, fresh herbes, creamy green dressing 16
- Caesar, romaine, croutons, parmesan cheese, cherry tomatoes, anchovy, caesar dressing 14
- Caesar salad with grilled chicken breast 21
- Cobb salad, grilled chicken, bacon, eggs, avocado, blue cheese, ranch dressing (GF) 18
- Grilled seasonal vegetables, tahini dressing, fresh herbs, grilled country bread (V) 18
- Heirloom quinoa, roasted vegetables, arugula, ginger-soy vinaigrette (GF, V) 18

### Soups

- Signature soup a l'oignon 15.5
- Soup du jour: cup 7 / bowl 11 / with side salad 14

### Sandwiches

Are served with spring mixed salad, house-made ranch dressing *or* kettle chips.

- Croque madame, black forest ham, mornay, Swiss cheese, two eggs 18
- Croque forestier, mushrooms, spinach, mornay, Swiss cheese 16
- Quiche *or* Veggie frittata (GF), with side salad 12
- Grilled chicken breast, roasted pepper aioli, tomatoes, lettuce, ciabatta 15
- Albacore tuna, celery, radish, old bay aioli, tomatoes, lettuce, ciabatta 15
- Turkey, cranberry marmalade, pickled apples, seeded sourdough 18
- Egg Dijonaise, capers, romaine lettuce, seeded sourdough 14
- Hobbs prosciutto, parmesan cheese, peperoncini, ciabatta 18

### Panini

- French dip, Swiss cheese, beef au jus, bolilio bun 18
- Double decker, turkey, ham, Swiss cheese, arugula, pickle, bolilio bun 19
- Fresh mozzarella, tomatoes, basil, sun-dried tomato pesto, focaccia 18

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## Dinner Menu

Thursday, Friday & Saturday, 5:30 PM - 9:00 PM

### Hors d'Oeuvre

Saffron arancini, turmeric aioli, crumble feta salad, 16

Pork belly skewers, watermelon, sherry gastrique, fennel salad, (GF), 17.5

Tiger shrimp "kaddaif", wrapped with shredded filo, chili-citrus glaze, herbes salad, 17.5

### Salads

Roasted "cabecou", spring mix salad, pain au levain, grilled asparagus, vinaigrette, 20.5

Grilled petite gems, roasted pepper coulis, tapenade, Manchego cheese, (GF), 17.5

Endive, pears, blue cheese, toasted walnuts, blue cheese dressing, (GF), 17.5

Warm fingerling potatoes, Hobbs' smoked jowl, frisee, shallots, Dijon vinaigrette (GF) 17.5

### Soups

Signature soup a l'oignon 15.5

Soup du jour 11

### Entree

Boeuf bourguignon, potato mousseline, spring babyvegetables, 38

Grilled Akaushi flat iron steak, pommes fondantes, vegetable fricasee, chimichurri sauce 36

Veal "Viennoise" (stuffed veal breast, onion, Swiss chard) cannellini bean ragu, spring baby vegetables, 36

Alaskan halibut, steamed fingerling potatoes, spring baby vegetables, sauce koskera, (GF), 36

Mushroom "farrosotto", crimini, shi-meji, shitake, kale, parmesan (vegan upon request) 22

Open face ravioli, grilled vegetables, piquillo coulis, basil pesto 20.5

### Desserts

Profiteroles, vanilla ice cream, chocolate sauce 12.5

Gateau chocolate-noisette, toasted hazelnut 12.5

Gateau Basque, crème anglaise 12.5

Coconut tapioca pearls, exotic fruit salad, toasted coconut, (GF) 12.5

Passion fruit cheesecake, mango coulis 12.5

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Reservations recommended, call 707.303.7151



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## Apertifs

- Lillet Blanc 11  
Kir Royal / Kir Vin Blanc 11

## Sparkling & Rose

- Cremant d' Alsace, Les Comtes de Ribeauville, NV 10 / 40  
Sparkling Brut, Roederer Estate, Anderson Valley, NV 60  
Rose, Rose d' Enfer, Plaimont, France 2021 9 / 38

## Whites:

- Gros Manseng, Petit Courbu, Heritage St Mont, Plaimont, France, 2019 9 / 38  
Colombard, Sauvignon Blanc, Bergeyre Labadie, Plaimont, France 2021 10 / 40  
Gewurtztraminer, Bolt Freres, Alsace, France 2018 11 / 45  
Sancerre, Domaine Eric Louis, Loire Valley, France, 2022 50  
Chardonnay, Thirty-Seven, Petaluma Gap 2018 12 / 50  
Chardonnay, Trombetta, Sonoma Coast, 2019 50  
Chardonnay, Au Bon Climat, Santa Barbara 2021 55

## Reds

- Gamay, Brouilly, Petite Perou, Beaujolais, France, 2020 9 / 38  
Syrah, Domaine de Petite Perou, Northern Rhone, France, 2017 12 / 50  
Pinot Noir, Trombetta, Library Release\*, Sonoma Coast, 2013 16 / 70  
Pinot Noir, Caroline Parent, Vosne Romanee, Burgundy, France, 2020 150

Corkage 30

Inquire with your server for our bottled beer selection 7

## Coffee & Tea

Taylor Lane Organic Coffee

French roast drip (16oz) 3.5 / (12oz) 3

French press (4 cups) 7 / (2 cups) 5

Steen Smith Teamaker

Sachet (1 cup) 3 / French press loose (4 cups) 6.5

## Soft Drinks

S. Pellegrino & assorted sodas 3

Iced Tea 1.75

Lemonade 2.50

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