



# Chez Fabien



Bistro • Bakery • Wine Bar

The popularity of the Bistro grew very quickly; very soon it became a favorite not only in France, but in all of Europe. Today, *Chez Fabien* builds on this tradition of friendly atmosphere, simplicity and sense of community, while keeping up with today's changing tastes.

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TUE. Gnocchi à la Parisienne

WED. Bolognese

THU. Prime Rib Roast 12oz

FRI. Bouillabaisse

SAT. Pan Roasted Quail

SUN. Chicken Pot Pie

Owner/Executive Chef – Fabien Goury  
Chef de Cuisine – Martin Meadows  
Manager – Pauline Gauthier



# Appetizers



## Jumbo Lump Crab Cakes 13

*\*Croquettes à la Chair de Crabe et Poivrons*  
Celery Root Remoulade, Citrus, Arugula

## Cheese & Charcuterie Board 18

*\*Plateau de Fromages et Charcuterie*  
Truffled Pork and Chicken Liver Mousse,  
Spanish Chorizo, Saucisson, Chèvre,  
Bleu D'Auvergne and Manchego

## Escargots 8

Garlic Herb Butter and Grilled Baguette

## Warm Brie 11

*\*Brie Coulant au Miel*  
Braised Leeks and Mushrooms,  
House Toasted Brioche and Honey

## Crispy Shrimp and Calamari 11

*\*Friture de Crevettes et Calamars*  
Citrus Aioli and Sweet Thai Chile

## Mixed Mushroom Flatbread 12

*\*Tartine Champignon Fromage*  
Wild Mushrooms, Smoked Provolone, Mornay Sauce,  
Truffle, Parmesan and Baby Arugula

## Chicken Fried Duck Wings 14

*\*Petites Cuisses de Canard Frit*  
Served with Buffalo Wing Sauce and Duck Sauce



# Salads

## Spinach Salad 13

*\*Salade d'Epinarads Frais*

Baby Spinach, Bosc Pear, Golden Raisins, Asiago,  
Spicy Pecans and Balsamic Vinaigrette

## Goat Cheese & Arugula Salad 13

*\*Salade de Roquette au Fromage de Chèvre*

Baby Arugula, Orange Segments, Strawberry,  
Spiced Pecan Pieces, Goat Cheese, Maple Vinaigrette

## Classic Wedge Salad 11

*\*Quart de Laitue au Lard et Bleu d'Auvergne*

Iceberg Lettuce, Cucumber, Grape Tomatoes,  
Six Minute Egg, Bleu D'Auvergne,  
Applewood Smoked Bacon, Green Onions  
Ranch or Balsamic Vinaigrette

## Bistro Caesar Salad 10

Romaine Lettuce, Brioche Croutons,  
Parmesan Reggiano, Anchovy Lemon Dressing

### Salad Additions

Smoked Salmon / 4oz	7
Grilled Salmon / 6oz	8
Grilled Chicken / 4oz	4
Grilled Shrimp / 3ea	7
Lump Crab Cakes / 2ea	8

# Soups

## Traditional French Onion Soup 9

Gruyère Cheese topped  
with Puff Pastry

## Tomato Basil Bisque 8

With Asiago Crisp



# Entrées

## **Roasted Acorn Squash 18**

*\*Courges Poivrées Rôties au Four*

Dry Fruit Soyriso Quinoa Stuffing, Toasted Pumpkin Seeds,  
Brussels Sprouts and Curried Coconut Broth

## **Scottish Salmon Meunière 22**

*\*Filet de Saumon Sauté Meunière*

Potato Purée, Broccolini, Roasted Tomato  
with Lemon Caper Butter Sauce

## **Seared Diver Scallops 28**

*\*Coquilles Saint Jacques aux Légumes d'Automne*

Butternut Squash Purée, Autumn Vegetables  
and Cauliflower Velouté

## **Shrimp and Chorizo Grits 16**

*\*Crevettes et Semoule de Maïs au Chorizo*

Sautéed Shrimp, Corn and Chorizo Ragout, Baby Arugula  
White Hominy Grits, Lobster Broth

## **Mussels and Fries 15**

*\*Moules Frites Marinière*

PEI Mussels with White Wine Butter OR  
Curry Coconut Broth

## **Roast Duck 26**

*\*Magret de Canard et Légumes d'Hiver*

Pan Roasted Duck Breast, Duck Leg Confit, Potato Purée  
Brussels Sprouts, Lingonberry Demi Glace

## **Steak Frites Au Poivre 24**

*\*Fabien's Favorite – Medium Rare !*

Twin Tenderloin Beef Medallions, Peppercorn Sauce, Fries

## **Short Ribs Beef Bourguignon 28**

*\*Boeuf Bourguignon aux Côtes de Boeuf Braisées*

Red Wine Braised Short Ribs, Paris Mushroom,  
Bacon Lardon, Pearl Onion, Baby Carrot,  
Celery Root Potato Puree, Burgundy Wine Demi Glace



# Entrées

## **Grilled BLT Melt and Soup 21**

Applewood Bacon, Lobster, Tomato, Provolone, Smoked Cheddar, Brie, Texas Toast served with our Lobster Bisque

## **Santa Monica Grilled Chicken Sandwich 13**

8oz Chicken Breast, Brioche Bun, Applewood Bacon, Pepper Jack Cheese, Jalapeño Ranch Dressing

## **Prime Rib Sandwich 15**

Sliced Rib Roast, House Ciabatta, Burgundy Wine Onions, Gruyere, Horse Radish Aioli

## **Chez Fabien Lamb Burger 16**

8oz New Zealand Ground Lamb Patty, Whipped Goat Cheese, Tzatziki, Lettuce, Tomato, Onion

## **American Burger 12**

8oz Texas CAB Ground Beef, Bacon, Cheddar, Lettuce, Tomato, Onion



## **Frenchie Burger 13**

8oz Texas CAB Patty, House Brioche, Brie, Crispy Shallots, Mushroom Duxelle, Dijonaise

*\*Let's Go, I'm Starving!*

# Sides

**Roasted Brussels Sprouts 8**  
with Preserved Lemon Vinaigrette

**Truffle Parmesan Frites 8**  
White Truffle, Grated Parmesan, Parsley

**Bacon Mac n Cheese Gratinée 8**

# Home~Made Desserts

+ Ask for our Tray of Treats ! 

## Strawberry Romanoff Crêpe 8

Fresh Strawberries, Cream Cheese Mousse and Romanoff Sauce

## Nutella Banana Crêpe 8

Fresh Sliced Bananas and Hazelnut Chocolate

## Bread Pudding 8

Homemade with Crème Anglaise

## Trio of Mini Desserts 7

Chef's Selection !

## Strawberries Romanoff 7

Brown Sugar, Bourbon and Heavy Cream

## Profiteroles 8

Five Puff Pastry Choux Filled with Homemade Vanilla/Brownie Ice Cream and topped with a Melted Chocolate Sauce

## After Dinner Drinks

- Espresso 2.50/3.50
- Cappuccino 3.50/4.50
- Dark Chocolate Mocha 3.60/4.60
- White Chocolate Mocha 3.60/4.60
- Café Latte 3.50/4.50
- Caramel Macchiato 3.60/4.60

**Liqueur Coffee \$7.95**

*Kahlua, Godiva, Chambord,  
Bailey's, Grand Marnier,  
Amaretto, Tia Maria*