

BISTRO ELAN

WINTER 2026

Morel Gratin

cream & gruyere cheese 28.00

D'Anjou Pears

& Niman Ranch prosciutto, arugula, feta, EVOO & lemon 17.00

Red Grape Salad

little gem, fromage blanc & poppy seed vinaigrette 19.00

Potato Waffle, Smoked Salmon

cucumber, creme fraiche & preserved lemon 20.00

Arugula and Artichoke Salad

Lemon, EVOO, shaved parmesan & fried artichoke 19.00

Cream of Broccoli Soup

Chives 15.00



Pan-Seared ME Sea Scallops

creamy leeks & Toybox cherry tomatoes 48.00

Local Lingcod

gremolata crusted, sautéed spinach, brown butter shallot sauce, & fried capers 39.00

Bucatini all'Amatriciana

La Quercia guanciale, red sauce, chile flakes, pecorino & parmesan 35.00

Seared Crab Cakes

broccoli di cicco & red bell- pepper sauce 40.00

Grilled Marinated Skirt Steak*

pickled mixed peppers, herb butter & Bistro fries 48.00

Oysters*, 1/2 dozen

shallot mignonette AQ

Entrée Special

Salt Spring Mussels

ginger, coriander, green peppercorn
Dijon & Bistro fries 42.00

Sides

Pickled gold beets 9.75

Bistro French Fries 9.75

Castelvetrano olives 9.75

Sautéed spinach 9.75

Bread available upon request

Due to our small kitchen size, we are unable to alter the menu. Thank you!
A 20% service charge will be added to support pay equity in lieu of a gratuity..

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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