

French bistro

SIX.ONE.SIX

at the JW Marriott

SMALL PLATES

- Olives | 5**
rosemary, thyme, laurel, olive oil
- Radis | 7**
local radishes, whipped butter
- Panisse | 11**
chickpea fritters, sea salt, extra virgin olive oil
- Brandade | 8**
salt cod, country bread, parsley salad

HORS D'ŒUVRES

- Soupe à L'oignon | 13**
french onion soup, caramelized onion broth,
crouton, gruyère de comté
- Escargots à la Bourguignonne | 12**
burgundian style snails,
parsley shallot garlic herb butter
- Tarte Flambée | 14**
flatbread, bacon, crème fraîche,
onion, gruyère de comté
- Fromage et Pistou | 13**
flatbread, house pesto,
sundried tomatoes, triple cheese
- Charcuterie & Fromage | 19**
charcuterie, cheese
- Pomme Frites a la Truffe | 15**
truffle fries, white truffle oil,
parmesan, fine herbs

SALADES

- Salade Lyonnaise | 13**
frisee lettuce, bacon,
poached egg, dijon vinaigrette
- Salade d'Endives | 12**
belgian endives, roquefort,
toasted walnuts, balsamic vinaigrette
- Salade Nicoise | 15**
artisan lettuces, tomato, farm egg,
ortiz tuna, haricot vert, anchovies, olives
- Salade Romaine | 11**
romaine lettuce, croutons, parmesan,
green goddess dressing
- Petite Salade | 11**
artisan greens, carrot,
english cucumbers, sherry vinaigrette

add protein to any salad

- Egg | 4**
Chicken | 6
Steak | 8
Shrimp | 10

PLATS PRINCIPAL

- Poulet Roti | 19**
rotisserie chicken,
house fries, natural jus
- Steak Frites | 24**
two petite filet medallions,
herbed maitre'd hotel butter, house fries
- Saumon Ecossais | 21**
scottish salmon, lemon,
sauce gribiche, petite salad

SANDWICHES

- Croque Monsieur | 13**
country bread, sauce béchamel,
parisian ham, guyere de comte
• **Madame | 15**
- Pan Bagnat | 13**
ortiz tuna, farm egg, tomato, nicoise olives,
baby lettuces, country bread
- Club | 14**
wheat bread, turkey, honey ham,
bacon, lettuce, chips
- Tartine Saumon et Avocat | 15**
open faced sandwich, house cured salmon,
avocado, crème fraîche,
bermuda onion, petite salad
- Hamburger | 15**
char crusted, cheddar,
carmelized onions, brioche bun, fries
- Quiche Lorraine | 13**
savory tart, applewood bacon,
onion, swiss, petite salad

DESSERTS

- Baba au Rum | 10**
zaya rum, vanilla chantilly,
sugared orange zest
- Vanilla Bean Crème Brûlée | 10**
fresh berries, shortbread cookie
- Chèvre Cheesecake | 10**
strawberry rhubarb coulis, rhubarb,
chip spent grain graham cracker
- Chocolate Madcap | 10**
milk chocolate mousse, madcap espresso
crèmeux, caramelized white chocolate crunch,
madcap espresso sauce
- Gelato | 5 per scoop**
house made, selection of chocolate,
vanilla, fresh mint chocolate chip,
peanut butter oreo, lemon strawberry
- Sorbet | 5 per scoop**
house made, passion raspberry

20% service charge added for parties of 6 or more

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.