

MUSE

BISTRO + BAR

SIPS & SOUNDS

July 24, 2026*



WILD MUSHROOM TARTLETTE \$12

Flaky butter pastry, wild mushroom persillade, ricotta, crispy shallots, parsley oil, micro herbs **V**

TUNA & POTATO CROQUETTES \$12

Crispy tuna, potato mousse, olive tapenade, caper aioli, herbes fraîches

PETITE SHRIMP COCOTTE PROVENÇALE \$15

Potted garlic-herb butter shrimp, endive pressée, saffron aioli, black garlic crostini, micro chervil

PANISSE \$10

Crispy chickpea fries, roasted red pepper romesco, fennel-orange salad, citrus vinaigrette **VG/GF**

CITRUS BRÛLÉE CHICKEN BROCHETTE \$16

Herbed yogurt, cucumber crème acidulée, charred lemon, grilled pain de campagne, micro peashoots

PISTACHIO MILLE-FEUILLE \$10

Provence lavender honey pastry, whipped chèvre mousse, candied lemon zest



FEATURED WINES

	6oz	9oz	Btl	12 btl case
Cielo e Terra Prosecco Rose Italy	\$16	\$22	\$50	\$500
La Cantina di Bertolo 2022 Italy	\$14	\$17	\$40	\$400
Cantine Paradiso "Sant Andrea" 2022 Italy	\$18	\$23	\$55	\$550
Longheri Pinot Grigio 2024 Italy	\$19	\$25	\$60	\$600
Massimo Rosso Veneto IGT 2021 Italy	\$24	\$29	\$95	\$950

*Taxes and gratuities not included. Cannot be combined with any other discounts.