

Fruits de Mer

OYSTERS & CLAMS IN A HALFSHELL

from the Market.....P/A

SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Granité....15.50

PETIT PLATEAU

(for 2-4 Persons).....82.00
Little-Neck Clams, Oysters, Shrimp,
Smoked Salmon Mousse, Ceviche & Day
Boat Selections.

GRAND PLATEAU

(for 5-8 Persons).....115.00
Little-Neck Clams, Oysters, Shrimp,
Smoked Salmon Mousse, Ceviche, Lobster
& Day Boat Selections.

AMUSE-BOUCHE

MARINATED OLIVES.....5.50

GOUGERES.....9.50

SMOKED PAPRIKA

POPCORN.....4.50

WARM PARMESAN CHIPS.....6.50

SHEEP'S MILK RICOTTA

TARTINES.....11.50

PAELLA SPRING ROLLS

with chorizo.....12.50

RILLETTES FOR TWO:

Roquefort, Faux Foie or Salmon
Spreads.....12.50 each

ARTISANAL

FROMAGERIE BISTRO WINE BAR

POMMES FRITES MENU.....9.50

FONDUE

Artisanal Blend of Cheeses

PARMESAN

Grated Parmesan

HERBED TUSCAN

Rosemary and Garlic

POUTINE

Cheese Curds and Gravy

BRAVAS

Olive Oil & Smoked Paprika

Fondues

ARTISANAL BLEND

STILTON & SAUTERNES

FONDUE DU JOUR

PETITE.....24.00 (for 1-3 Persons)

GRANDE.....40.00 (for 4-6 Persons)

Les Baigneuses

Fingerling Potatoes...4.50

Kielbasa..5.50

Crudités.....4.50

Apples...3.50

Beef Tips...11.50

Air Dried Beef...10.50

Assiette de Charcuterie et Fromages

Assorted Cured Meats, Seasonal Cheeses,
Fruit and Condiments

For the Table.....35.00 / 50.00

Charcuterie

Copa.....11.50 Saucisson Sec.....10.50

Speck.....11.50 Sopressata.....10.50

Jamon Iberico Belloto.....25.00

Selection of 3 / 20. Supplement for Jamon 5.

GRILLED CHEESE BAR

Served With House Made Pickles & Olives

ENGLISH CHEDDAR

Smoked Bacon & Apple.....15.50

TALLEGIO

Unadorned.....12.50

18 MONTH COMTE

White Truffle-Honey.....13.50

PULLED BERKSHIRE PORK

Pickled Cabbage & Muenster.....15.50

GRILLED SIRLOIN BURGER

Fromages du Jour.....16.50