

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Fruits de Mer

OYSTERS OR CLAMS ON THE HALF SHELL
from the Market.....P/A

FLUKE CEVICHE
Citrus Soy Dressing.....14.50

SHRIMP
Chilled Jumbo Shrimp, Cocktail Sauce.....15.50

Plateaux

*Oysters, Shrimp, Mussels, Ceviche,
Clams & Dayboat Selections*

PETITE (Serves 2 - 3).....48.50

GRANDE (Serves 3 - 4).....68.50

ROYAL (Serves 6 - 8).....98.50

Fromage & Charcuterie

PLATEAUX

**Prosciutto, Coppa, Sopressata,
Seasonal Cheeses, Fruit and Condiments**

PETITE (Serves 2 - 3).....35.00

GRANDE (Serves 4 - 6).....50.00
with Jamon Iberico Bellota.....9.50 Suppl.

ASSIETTES

SELECTION OF THREE ARTISANAL CHEESES.....15.50

PROSCIUTTO, PARMIGIANO, OLIVES, FIGS.....15.50

COPPA.....10.50

SOPPRESSATA10.50

WILD BOAR CACCIATORINI.....11.50

PIO TOSINI PROSCIUTTO RESERVA13.50

DUCK FOIE GRAS RILLETES.....14.50

JAMON IBERICO BELLOTA.....25.50

Selection of 3.....16.50 **Selection of 5**.....24.50

with Jamon Iberico Bellota.....9.50 Suppl.

HORS D'OEUVRES

GOUGÈRES.....9.50

SPICED OLIVES & MARCONA ALMONDS.....9.50

EGGPLANT ROULADE
Swiss Chard, Wild Mushroom, Smoked Ricotta.....13.50

SALMON RILLETTE
Capers, Crème- Fraiche, Dill.....13.50

COUNTRY PÂTÉ
Pickled Vegetables, Purple Mustard.....14.50

ESCARGOT
Leek Fondue, Maître d'hôtel Butter.....14.50

PUMPKIN RAVIOLI
Brown Butter, Parmesan, Crushed Amaretti, Sage...14.50

CARPACCIO OF YELLOWFIN TUNA
Shaved Fennel, Nicoise Vinaigrette.....15.50

STEAK TARTARE
Artisanal Blend Beef (Main Course with Frites).....16.50 / 25.50

FOIE GRAS TORCHON
Apple Chutney, Grilled Country Bread.....23.50

SOUPES

ONION SOUP ARTISANAL
Four Cheese Blend.....12.50

FISH SOUP
Rouille, Croutons.....10.50

SOUPE DU JOUR
from the Market.....9.50

SALADES

BOSTON BIBB
Parmesan-Black Pepper Dressing, Herbs.....11.50

SATUR FARMS ORGANIC GREENS
Red Wine Vinaigrette.....12.50

BEEF SALAD
Endive, Walnuts, Goat Cheese.....15.50

SALADE FRISÉE
Blue Cheese, Bacon Lardons, Poached Egg.....15.50

Fondues

ARTISANAL BLEND

PETITE (for 2 - 3 persons).....30.00

GOUDA & STOUT

FONDUE DU JOUR

GRANDE (for 4 - 6 persons).....42.00

LES BAIGNEUSES

Pears.....3.50

Apples.....3.50

Fingerling Potatoes.....4.50

Crudités.....4.50

Kielbasa.....5.50

Air-Dried Beef.....10.50

Chicken Tenders.....10.50

Beef Tips.....12.50

ARTISANAL

FROMAGERIE BISTRO WINE BAR

PLATS PRINCIPAUX

BOUCHOT MUSSELS FRITES <i>Garlic, Tomato, Parsley.....</i>	23.50
TROUT ALMONDINE <i>Warm Haricots Verts, Lemon Brown Butter.....</i>	25.50
DIVER SEA SCALLOPS <i>Celeryroot-Apple Puree, Beurre Rouge.....</i>	31.50
TOURNEDOS OF SALMON <i>Crispy Fingerlings, Horseradish Crust, Beet Coulis.....</i>	29.50
SAUTÉED SKATE WING <i>Blood Orange Grenobloise, Cauliflower.....</i>	24.50
WILD MUSHROOM RISOTTO <i>Pumpkin, Black Truffle Butter.....</i>	15.50 / 22.50
CHICKEN UNDER A BRICK <i>Pommes Puree, Sweet Garlic Jus.....</i>	26.50
DUCK BOURGIGNON <i>A la Grande Mere, Chestnut Pappardelle.....</i>	31.50
BEEF CREPINETTE <i>Parsnip Puree, Root Vegetable Salad.....</i>	26.50
ARTISANAL BURGER <i>Custom blend, Plum Tomato, Lettuce, Onions, TB sauce, Sourdough Roll.....</i>	17.50 with Gruyère, Cheddar, or Blue Cheese.....1.50
VEGETARIAN MENU <i>Please Inquire.....</i>	P/A

Steak Frites

AGED HANGER STEAK.....	26.50
STEAK AU POIVRE.....	31.50
FILET MIGNON.....	38.50

ROYALE

CÔTE DE BOEUF POUR DEUX
*Niman Ranch Dry Aged Rib Eye For Two
Béarnaise Sauce, Pommes Frites
48.50 per person*

ACCOMPAGNEMENTS

POMMES FRITES.....	6.50
<i>with Organic Black Truffle Mayonnaise.....</i>	2.50
SAUTÉED SPINACH.....	6.50
SPINACH GRATIN WITH PARMESAN.....	7.50
POMMES PURÉE.....	7.50
CHICKPEA FRITES.....	7.50
HARICOT VERT ALMONDINE.....	7.50
MACARONI GRATIN.....	9.50

PLATS DU JOUR

MONDAY- Coq Au Vin <i>A la Grande Mere.....</i>	25.50
TUESDAY- Boudin Blanc <i>Pommes Purée, Apples, Watercress.....</i>	21.50
WEDNESDAY- Dover Sole Meuniere <i>Crushed Fingerling Potatoes, Spinach.....</i>	P/A
THURSDAY- Duck à la Orange <i>Parsnip Puree, Braising Greens.....</i>	29.50
FRIDAY- Bouillabaisse <i>Shrimp, Mussels, Cod, Scallop, Lobster.....</i>	29.50
SATURDAY- 7-hour Lamb Shank <i>Goat Cheese Polenta, Ratatouille.....</i>	29.50
SUNDAY- Cassoulet <i>Duck Confit, Heritage Pork, Sausage.....</i>	23.50

Dinner Prix Fixe

\$38.50

Available 5:00 - 6:30 pm

HORS D'OEUVRES

Choice of :

SOUPE DU JOUR

from the Market

SALMON RILLETTE

Capers, Crème- Fraîche, Dill

BOSTON BIBB

Parmesan- Black Pepper Dressing, Herbs

COUNTRY PÂTÉ

Pickled Vegetables, Purple Mustard

ENTRÉE

Choice of :

SAUTÉED SKATE WING

Blood Orange Grenobloise, Cauliflower

WILD MUSHROOM RISOTTO

Pumpkin, Black Truffle Butter

CHICKEN UNDER A BRICK

Pommes Purée, Sweet Garlic Jus

TROUT ALMONDINE

Warm Haricots Verts, Lemon Brown Butter

DESSERT

Choice of :

CREME BRÛLÉE 'LE CIRQUE'

CHOCOLATE MARQUISE
Hazelnut Praline, Vanilla Salt

HOUSEMADE ICE CREAMS & SORBETS

CHEESE PLATE
(5.00 Suppl)