

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## AMUSE-BOUCHE

MARINATED OLIVES.....	5.50
LARDO CROSTINI.....	5.50
RICOTTA-PESTO CROSTINI.....	5.50
RISOTTO CROQUETTES.....	5.50
GOUGÈRES.....	9.50
WARM PARMESAN POTATO CHIPS.....	6.50
GRILLED CHEESE BITES.....	7.50
CHEESE TEMPURA.....	9.50
DUCK & FOIE GRAS RILLETES (for 2).....	15.50
CHICKPEA FRITES & TAPENADE AÏOLI.....	8.50

## Fruits de Mer

OYSTERS & CLAMS ON THE HALF SHELL <i>from the Market.....</i>	P/A
SEAFOOD CEVICHE <i>Citrus Soy Dressing.....</i>	13.50
SHRIMP COCKTAIL.....	15.50

## Plateaux

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

PETIT (for 2 - 3 Persons ).....	48.50
GRAND (for 4 - 6 Persons ).....	68.50
ROYALE (for 6 - 8 Persons ).....	98.50

## Charcuterie

Copa.....	11.50	Saucisson Sec.....	10.50
Speck.....	11.50	Sopressata.....	10.50
Pio Tosini Prosciutto di Parma <i>(18-Month Reserva).....</i>			
Jamón Ibérico Bellota.....			

## Assiette de Charcuterie et Fromages

Assorted Cured Meats, Seasonal Cheeses,  
Fruit and Condiments  
*For the Table.....*

35.00 / 50.00

## HORS D'OEUVRES

PIZZETTE <i>Creamy Onions, Bacon, Ricotta &amp; Chives.....</i>	12.50
GRILLED OCTOPUS <i>Fingerling Potatoes &amp; Smoked Paprika.....</i>	14.50
MUSSELS PROVENÇAL <i>Garlic &amp; Parsley.....</i>	13.50
WILD BURGUNDY SNAILS EN CROÛTE <i>Leek Fondue &amp; Maître d'hôtel Butter.....</i>	14.50
CARPACCIO OF YELLOWFIN TUNA <i>Shaved Fennel &amp; Ratatouille Vinaigrette.....</i>	15.50
STEAK TARTARE <i>Hand Cut Filet &amp; Parmesan Toast.....</i>	15.50 / 23.50
CHARCUTERIE BOARD (serves 1-2) <i>Country Pâté, Speck &amp; Rillettes.....</i>	16.50
GNOCCHI PARISIENNE <i>Pork Belly &amp; Root Vegetables.....</i>	12.50
FOIE GRAS TORCHON <i>Apple Confit, Salad &amp; Cider.....</i>	19.50

## The Cheese Plate

Flight of Three Seasonal Cheeses....16.50  
Cheese Flight With Paired Wines....29.50

*Simply Ask Your Server For La Carte Des Fromages Or  
Request To Speak With a Fromager About Our Full Selection*

## SOUPES

SOUPE DU JOUR <i>from the Market.....</i>	P/A
FISH SOUP <i>Rouille &amp; Croutons.....</i>	9.50
ONION SOUP ARTISANAL <i>Three Onions &amp; Three Cheeses.....</i>	12.50

## SALADES

ORGANIC MESCLUN <i>Red Wine Vinaigrette.....</i>	11.50
BEEF SALAD <i>Endive, Walnuts &amp; Goat Cheese.....</i>	15.50
SALADE FRISÉE <i>Blue Cheese, Bacon Lardons &amp; Poached Egg.....</i>	15.50
LOBSTER SALAD <i>Avocado, Grapefruit &amp; Creamy Herb Dressing.....</i>	24.50

## Fondues

ARTISANAL BLEND • GOUDA & STOUT • MANCHEGO & CHORIZO • FONDUE DU JOUR	
PETITE.....28.00 (for 2-3 Persons)	GRANDE.....40.00 (for 4-6 Persons)

## LES BAIGNEUSES

Fingerling Potatoes.....	4.50	Air-Dried Beef.....	10.50
Crudités.....	4.50	Kielbasa.....	5.50
Apples.....	3.50	Chicken Tenders.....	10.50
Cracked Egg.....	3.50	Beef Tips.....	12.50

## Artisanal Fondue Dinner

A Complete Fondue Meal Served Family-Style  
*Choice of Fondue, Two Meats, Crudités, Apples, Fingerling Potatoes & Country Bread for dipping.*  
38.50 per person / 12.50 Children 12 or younger

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## PLATS PRINCIPAUX

### SAUTÉED SKATE WING

Blood Orange Grenobloise & Cauliflower.....21.50

### ORGANIC SALMON

Lentils du Puy, Cabbage & Mustard Sauce.....28.50

### WHOLE ROASTED BRANZINI

Fennel, Crushed Fingerlings & Sauce Vierge.....28.50

### MUSSELS FRITES

Garlic & Parsley.....22.50

### FISH & FRITES

Coleslaw & Classic Tartar Sauce.....21.50

### MAINE DIVER SCALLOPS

Celery Root Purée & Wild Mushroom Vinaigrette.....28.50

### WILD MUSHROOM RISOTTO

Roasted Butternut Squash & Truffle Butter.....19.50

### CHICKEN UNDER A BRICK

Pommes Purée & Sweet Garlic Jus.....24.50

### DUCK BOURGUIGNON

À la Grand-Mère, Chestnut Pappardelle.....26.50

### BRAISED SHORT RIB

Parmesan Polenta & Sauce Verte.....26.50

## Steak Frites

Creekstone Farms All-Natural, Grassfed Beef

HANGER.....26.50

FILET MIGNON.....34.50

STEAK AU POIVRE.....28.50

## ROYALE

### CÔTE DE BOEUF FOR TWO

Dry Aged 48 Days Plus

Accompanied with Three Sauces & Unlimited Frites  
42.50 per person

## ACCOMPAGNEMENTS

POMMES FRITES.....6.50

MACARONI AND CHEESE.....9.50

SPINACH GRATIN WITH PARMESAN.....8.50

POMMES PURÉE.....7.50

PARMESAN POLENTA.....7.50

HARICOTS VERTS.....7.50

SAUTÉED SPINACH.....7.50

## PLATS DU JOUR

### MONDAY

Duck Confit.....24.50

### TUESDAY

Porchetta.....24.50

### WEDNESDAY

Dover Sole Meunière.....P/A

### THURSDAY

Cassoulet Toulouse.....19.50

### FRIDAY

Bouillabaisse.....26.50

### SATURDAY

Seven Hour Lamb Shank.....28.50

### SUNDAY

Coq au Vin.....24.50

## Menu Royale 4 Course TASTING \$62.00

Choice of:

CARPACCIO OF YELLOWFIN TUNA

or

FOIE GRAS TORCHON

MAINE DIVER SCALLOPS

or

ROASTED BUTTERNUT SQUASH RAVIOLI

DUCK BOURGUIGNON

or

BRAISED SHORT RIB

WARM CHOCOLATE TART

or

PASSION FRUIT PANNA COTTA

ASSORTMENT OF PETITS FOURS

WINE PAIRING AVAILABLE  
FOR AN ADDITIONAL \$26.50 PER PERSON

## Dinner Prix Fixe \$35.00

PRIX FIXE WINE FLIGHT AVAILABLE  
FOR AN ADDITIONAL \$13.50 PER PERSON

INZOLIA BAGLIO DEL SOLE Sicily 07  
BLAUFRAANKISCH PETER SCHANDL Austria 06  
MUSCAT CLAIRETTE DE DIE JAILLANCE Rhône NV

### HORS D'OEUVRES

Choice of:

SOUPE DU JOUR

MESCLUN OR BEET SALAD

GNOCCHI PARISIENNE

### PLATS PRINCIPAUX

Choice of:

SAUTÉED SKATE WING

CHICKEN UNDER A BRICK

MUSSELS FRITES

### DESSERTS

Choice of:

ARTISANAL CHEESECAKE

APPLE TARTE TATIN

CRÈME BRÛLÉE "LE CIRQUE"

THE CHEESE PLATE (5. Suppl)

Fromager's Selection of Three Seasonal Cheeses

CHEESE PLATE WINE FLIGHT AVAILABLE  
FOR AN ADDITIONAL \$13.50 PER PERSON