

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>	<i>P/A</i>
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>	15.50		
Jamón Ibérico Bellota.....	25.50		

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 Onion, Bacon, Ricotta & Chives.....</i>	12.50
GRILLED OCTOPUS <i>Fingerling Potatoes & Smoked Paprika.....</i>	14.50
MUSSELS PROVENÇAL <i>Garlic & Parsley.....</i>	13.50 / 21.50
WILD BURGUNDY SNAILS EN CROÛTE <i>Leek Fondue & Maître d'hôtel Butter.....</i>	13.50
CARPACCIO OF YELLOWFIN TUNA <i>Shaved Fennel & Ratatouille Vinaigrette.....</i>	15.50
STEAK TARTARE <i>Hand Cut Filet & Parmesan Toast.....</i>	14.50 / 23.50
CHARCUTERIE BOARD (serves 1-2) <i>Country Pâté, Speck & Rillettes.....</i>	16.50
GNOCCHI PARISIENNE <i>Pork Belly & Root Vegetables.....</i>	12.50
FOIE GRAS TORCHON <i>Appte Confit, Salad & 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>	<i>P/A</i>
FISH SOUP <i>Rouille & Croutons.....</i>	9.50
ONION SOUP ARTISANAL <i>Three Onions & Three Cheeses.....</i>	12.50

SALADES

ORGANIC MESCLUN <i>Red Wine Vinaigrette.....</i>	11.50
BEET SALAD <i>Endive, Walnuts & Goat Cheese.....</i>	15.50
SALADE FRISÉE <i>Blue Cheese, Bacon Lardons & Poached Egg.....</i>	15.50

Fondues

ARTISANAL BLEND • GOUDA & STOUT • MANCHEGO & CHORIZO • FONDUE DU JOUR	
PETITE..... 28.00 (for 1-3 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

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PLATS PRINCIPAUX

SAUTÉED SKATE WING

Blood Orange Grenobloise & Cauliflower.....19.50

ORGANIC SALMON

Lentils du Puy, Cabbage & Mustard Sauce.....24.50

MAINE DIVER SCALLOPS

Celery Root Purée & Wild Mushroom Vinaigrette.....26.50

MUSSELS FRITES

Garlic & Parsley.....21.50

FISH & FRITES

Coleslaw & Classic Tartar Sauce.....19.50

WILD MUSHROOM RISOTTO

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

VEGETABLE QUICHE

Wild Mushroom, Spinach, Taleggio & Salad.....14.50

MACARONI & CHEESE

Organic Mesclun with Red Wine Vinaigrette.....18.50

ARTISANAL BLEND BURGER

Pickled Green Tomato & Special Sauce.....15.50
with Gruyère, Cheddar, Comté or Blue cheese.....16.50

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

Les Sandwiches

Served with Housemade Chips & Pickled Vegetables

ENGLISH CHEDDAR

Smoked Bacon & Apple.....15.50

18-MONTH COMTÉ RESERVE

White Truffle Honey.....14.50

GRILLED CHEESE DU JOUR.....15.50

GRILLED CHEESE, SOUPE DU JOUR & SALAD

Fromage du Jour.....18.50

CROQUE MONSIEUR OR MADAME

Ham & Gruyère.....15.50

Ham, Gruyère & Fried Egg.....16.50

SALADES COMPOSÉES

LOBSTER SALAD

Avocado, Grapefruit & Creamy Herb Dressing.....24.50

TUNA NIÇOISE

Haricots Verts, Fingerting Potatoes & Basil Aioli.....21.50

GRILLED CHICKEN PAILLARD

Arugula Salad, Warm Fingertings & Chorizo.....16.50

STEAK HOUSE SALAD

Grilled Hanger Steak.....21.50

DÉJEUNER AU FROMAGE

Three Seasonal Cheeses, Fresh Fruit, Nuts & Mesclun.....19.50

Lunch Prix Fixe \$24.07

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

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

HORS D'OEUVRES

Choice of:

SOUPE DU JOUR

ORGANIC MESCLUN

GNOCCHI PARISIENNE

PLATS PRINCIPAUX

Choice of:

GRILLED CHICKEN PAILLARD

SAUTÉED SKATE WING

GRILLED ENGLISH CHEDDAR, APPLE & BACON

DESSERTS

Choice of:

PASSION FRUIT PANNA COTTA

ARTISANAL CHEESECAKE

HOUSEMADE ICE CREAMS & SORBETS

THE CHEESE PLATE (5. Suppl)

Fromager's Selection of Three Seasonal Cheeses

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

ACCOMPAGNEMENTS

POMMES FRITES.....6.50

MACARONI AND CHEESE.....9.50

SPINACH GRATIN WITH PARMESAN.....8.50

HARICOTS VERTS.....7.50

SAUTÉED SPINACH.....7.50