

# 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  
**GRAND** (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  
**SOPPRESSATA** .....10.50  
**WILD BOAR CACCIATORINI**.....11.50  
**PIO TOSINI PROSCIUTTO RESERVA** .....13.50  
**DUCK FOIE GRAS RILLETTES**.....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*

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

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

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

**CARPACCIO OF YELLOWFIN TUNA**  
*Shaved Fennel, Niçoise Vinaigrette.....15.50*

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

**FOIE GRAS TORCHON**  
*Apple Chutney, Grilled Country Bread .....25.50*

## 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** • **GOUDA & STOUT** • **FONDUE DU JOUR**  
**PETITE** (for 2 - 3 persons).....30.00    **GRANDE** (for 4 - 6 persons).....42.00

## LES BAIGNEUSES

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

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## SALADES COMPOSÉES

### CHICKEN PAILLARD

Arugula, Fennel, Mushroom-Chestnut Vinaigrette.....21.50

### TUNA NIÇOISE

Haricots Verts, Fingerling Potatoes, Basil Aioli.....23.50

### LOBSTER SALAD

Avocado, Grapefruit, Creamy Herb Dressing.....26.50

## PLATS PRINCIPAUX

### VEGETABLE QUICHE

Wild Mushrooms, Spinach, Taleggio, Salad.....16.50

### MACARONI GRATIN

Satur Farms Organic Greens.....18.50

### WILD MUSHROOM RISOTTO

Pumpkin, Black Truffle Butter.....19.50

### FISH & FRITES

Coleslaw, Classic Tartar Sauce.....19.50

### SAUTÉED SKATE WING

Blood Orange Grenobloise, Cauliflower.....19.50

### BOUCHOT MUSSELS FRITES

Garlic, Tomato, Parsley.....21.50

### SEAFOOD DU JOUR

From the Market.....M/P

AGED HANGER STEAK FRITES.....26.50

Or Filet Mignon.....38.50

### ARTISANAL BURGER

Custom blend, Plum Tomato, Lettuce, Onions,

TB sauce Sourdough Roll.....17.50

with Gruyère, Cheddar, or Blue Cheese.....1.50

### VEGETARIAN MENU

Please Inquire.....P/A

## ACCOMPAGNEMENTS

POMMES FRITES.....6.50

with Organic Black Truffle Mayonnaise.....2.50

SAUTÉED SPINACH.....6.50

SPINACH GRATIN WITH PARMESAN.....7.50

CHICKPEA FRITES.....7.50

HARICOT VERT ALMONDINE.....8.50

MACARONI GRATIN.....9.50

## Lunch Prix Fixe

**\$29.50**

### HORS D'OEUVRES

Choice of:

#### SOUPE DU JOUR

from the Market

#### SALMON RILLETTE

Capers, Crème Fraiche, Dill

#### COUNTRY PÂTÉ

Pickled Vegetables, Purple Mustard

#### BOSTON BIBB

Parmesan- Black Pepper Dressing, Herbs

### PLATS PRINCIPAUX

Choice of:

#### SAUTÉED SKATE WING

Blood Orange Grenobloise, Cauliflower

#### WILD MUSHROOM RISOTTO

Pumpkin, Black Truffle Butter

#### FISH & FRITES

Coleslaw, Classic Tartar Sauce

#### THE BIG CHEESE

Fontina, Taleggio, Gruyère, Emmenthaler

### DESSERT

Choice of:

#### CREME BRÛLÉE 'LE CIRQUE'

Hazelnut Praline, Vanilla Salt

#### CHOCOLATE MARQUISE

Hazelnut Praline, Vanilla Salt

#### HOUSEMADE ICE CREAMS & SORBETS

#### CHEESE PLATE

(5.00 Suppl)

Planning your Holiday Party.....  
Artisanal offers both in-house and  
off site catering for your next event

We can accommodate up to  
50 guests in our dining room  
Buy-outs are also an option

## Les Sandwiches

Served with Housemade Chips & Pickled Vegetables

### THE BIG CHEESE

Fontina, Taleggio, Gruyère, Emmenthaler.....15.50

Add Tomato.....1.50 / Add Bacon.....2.00

### THE FRENCHIE

Brie, Mushrooms, Black Truffles.....19.50

### CROQUE MONSIEUR / MADAME\*

Ham, Gruyère/ Egg.....17.50

### "THE SPANIARD"

Manchego, Chorizo, Piquillo Peppers.....16.50

### PAN-BAGNAT

Chopped Tuna Niçoise Salad, Vinaigrette.....17.50

### "THE PIGGY"

Pate, Ham, Mustard, Pickled Vegetables.....17.50

## Soup, Salad & Sandwich

Half Sandwich, Soup du Jour, Satur Farms Organic Greens  
(Add 2.50 per sandwich) (Onion Soup.....2.50 Suppl)