

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## VALENTINE'S DAY COCKTAILS

15.00

### You're The One

*Ketel One Vodka, Lemon,  
Mint-Infused Syrup,  
Cranberry, Raspberries,  
Chocolate Cookie Rim*

### AB's French 75

*Belvedere Pink Grapefruit,  
Genepi, Lemon,  
Champagne*

### Perfect Pair

*Bombay Gin,  
Mathilde Pear Liqueur,  
Pear, Cranberry*

### Commitment

*Hendrick's Gin,  
St. Germain  
Elderflower Liqueur,  
Lime, Strawberries,  
Champagne*

### HALF BOTTLE PRE-FIX \$125

*Choice of three*

*LOUIS DE SACY GRAND CRU BRUT  
CHAMPAGNE FRANCE NV.....54*

OR

*CHABLIS 'Champs Royaux' WILLIAM FEVRE  
BURGUNDY FRANCE 08.....48*

&

*CHIANTI CLASSICO 'Salcineto' SALCETINO  
TUSCANY ITALY 07.....45*

OR

*CRISTOM 'Mt. Jefferson' PINOT NOIR  
WILLAMETTE VALLEY, OREGON.....48*

&

*LA SPINETTA 'Blancospino' MOSCATO D'ASTI  
PIEDMONT ITALY.....44*

### HALF BOTTLE PRE-FIX \$155

*Choice of three*

*LOUIS DE SACY GRAND CRU ROSE  
CHAMPAGNE FRANCE NV.....68*

OR

*CHASSAGNE-MONTRACHET OLIVIER LEFLAIVE  
BURGUNDY FRANCE 06.....52*

&

*MARGAUX CHATEAU LABEGORCE  
BORDEAUX FRANCE 06.....64*

OR

*MOCALI BRUNELLO DI MONTALCINO  
TUSCANY ITALY 05.....58*

&

*CHATEAU PROST SAUTERNES  
BORDEAUX FRANCE 06.....54*

## À LA CARTE POUR DEUX

### Fruits de Mer

*Oysters, Shrimp, Mussels, Ceviche, Clams, Cocktail Sauce*  
32.00

### Fromage & Charcuterie

*Prosciutto, Coppa, Sopressata, Seasonal Cheeses, Fruit and Condiments*  
28.00

### Fondue des Tourtereaux

*Brillat Savarin, Champagne*  
26.00

*Additional Baigneuses 4.50 each: Apples, Fingerling Potatoes, Crudités, Kielbasa*

# VALENTINE'S DAY

4 Courses \$68 per person

## Amuse-Bouche

## HORS D'OEUVRES

### WARM OYSTER FRICASSÉE

*Salsify Textures, Caviar Sauce*

### BOSTON BIBB SALAD

*Parmesan-Black Pepper Dressing, Herbs*

### FOIE GRAS TORCHON

*Pickled Beets, Chocolate Granola  
(5.00 Suppl)*

### BEEF SALAD

*Endive, Walnuts, Goat Cheese*

### LOBSTER BISQUE

*Black Truffle Profiteroles*

### SQUASH RAVIOLI

*Brown Butter, Parmesan,  
Crushed Biscotti, Sage*

### ONION SOUP ARTISANAL

*Three Onions, Three Cheeses*

### SMOKED SALMON RILLETTE

*Capers, Crème Fraîche, Dill*

## PLATS PRINCIPAUX

### DUCK BOURGUIGNON

*À la Grand-Mère, Chestnut  
Pappardelle*

### MAINE DIVER SEA SCALLOPS

*Cauliflower Silk, Blood Orange Grenobloise*

### STEAMED SEA BASS

*Fennel, Fingerling Potatoes,  
Bouillabaisse Sauce*

### CHICKEN UNDER A BRICK

*Pommes Purée, Sweet Garlic Jus*

### STEAK FRITES

*Teres Major, Maître d'Hôtel Butter*

### TOURNEDOS OF SALMON

*Crispy Fingerlings, Horseradish Crust,  
Beet Coulis*

### VEGETABLE COMPOSITION

*Textures and Flavors of Winter,  
Black Truffle Vinaigrette*

## PLATS PRINCIPAUX *pour deux*

### CÔTE DE BOEUF

*Béarnaise Sauce, Pomme Frites*

### RACK OF VEAL

*Parmesan Polenta, Radicchio,  
Cipollini Onions*

# FROMAGE PLATEUX

## "Romance"

15.50

### PRIMADONNA

Mild cow's milk cheese made in the style of Dutch Gouda. Aged and firm with a crunchy crystalline texture and a sweet caramel finish.

### CHOCOLATE CAPRI

Semi-Sweet chocolate goat cheese. Soft and creamy, sweet sour finish with a hint of dark chocolate. Fresh and airy.

### DÉLICE DE BOURGOGNE

Decadent triple cream cheese; incredibly rich, full flavored with a smooth, melt-in-the-mouth buttery composition. Extremely soft bloomy rind, remarkable pungent aroma. Mild, buttery, sweet, mushroom finish.

(Fromage Plateux as Dessert Course 5.00 suppl.)

## DESSERTS

### CHAMPAGNE SABAYON

Crystallized Rose Petals

### PASSION FRUIT PANNA COTTA

Exotic Fruit Soup, Coconut Tuile

### CITRUS PAVLOVA

Blood Orange-Champagne Soup

### ARTISANAL CHEESECAKE

Pecan Praline, Caramel Sauce

### CHOCOLATE MARQUISE

Vanilla Salt & Hazelnut Sauce



### CHOCOLATE FONDUE (FOR TWO)

Assorted Confections, Fruits



## Thé

Master Tea Blends

### HARNEY & SONS

**BLACK**.....4.00

Keemun Breakfast, Earl Grey,  
Lapsang Souchong, Decaf Black

**HERBAL**.....4.00

Chamomile, Organic Peppermint,  
French Verveine, Spiced Plum

**GREEN**.....4.00

Genmaicha, Passion & Envy

**WHITE**.....4.00

Mutan White

## Café

Fonté Coffee Roasters

### ARTISANAL BLEND COFFEE

**COFFEE**.....4.00

**ESPRESSO**.....3.75

**DOUBLE ESPRESSO**.....4.50

**EXTRA SHOT**.....0.55

**CAPPUCCINO**.....5.00

**CAFÉ AU LAIT**.....5.00

**AMERICANO**.....4.25

**MACCHIATO**.....3.95

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## DESSERT WINES

**JURANÇON 'Cuvée Jean'**  
*Château Jolys France 06*.....12

**PINOT BLANC AUSBRUCH**  
*Lang Burgenland Austria 95*.....21

**MUSCAT CLAIRETTE DE DIE 'Cuvée Impériale'**  
*Jaillance Rhône France NV*.....11

**QUARTS DE CHAUME**  
*Baumard Loire France 03*.....19

**GRUNER VELTLINER ICEWINE**  
*Lang Burgenland Austria 97*.....24

**RIVESALTES SOLERA**  
*Domaine des Schistes Roussillon France MV*.....13

**RUSTER AUSBRUCH**  
*Peter Schandl Burgenland Austria 06*.....21

**SAUTERNES**  
*Cru D'Arche-Pugneau Bordeaux France 95* .....20

**TOKAJI ASZÚ '5 PUTTONYOS'**  
*Oremus Hungary 02*.....25

**TRAMINER BEERENAUSLESE**  
*Helmut Gangl Austria 03*.....22

## SHERRY

**ALVEAR PEDRO XIMÉNEZ SOLERA 1927**.....18

**ALVEAR PEDRO XIMÉNEZ 2003**.....13

**ALVEAR ASUNCION OLOROSO**.....11

**ALVEAR AMONTILLADO**.....9

**ALVEAR CREAM**.....9

## MADEIRA

**MALMSEY BLANDYS 5 YEAR**.....9

**MALMSEY BLANDYS 15 YEAR**.....17

## PORT

**QUINTA DO NOVAL 'Black' NV**.....11

**CHURCHILL'S 'Late Bottled Vintage' 03**.....12

**SANDEMAN 20 YEAR TAWNY**.....15

**SANDEMAN 40 YEAR TAWNY**.....40

## MAURY

**LA COUME DU ROY MAURY 98**.....14

**LA COUME DU ROY MAURY 77**.....27

## ARMAGNAC

**L'AUBADE VSOP**.....12

**L'AUBADE XO**.....15

**LARRESSINGILE VSOP**.....16

## COGNAC

**DELAMAIN 'Pale & Dry'**.....20

**HENNESSY VS**.....13

**HENNESSY VSOP**.....15

**HENNESSY XO**.....34

## CALVADOS

**CHRISTIAN DROUIN CALVADOS**.....12

## GRAPPA

**GRAPPA MAROLO MOSCATO**.....12

**GRAPPA MAROLO CAMOMILE**.....12

**GRAPPA MAROLO BAROLO**.....12

**GRAPPA MAROLO BRUNELLO DI MONTALCINO**.....12