

## Fruits de Mer

### OYSTERS & CLAMS IN A HALFSHELL

from the Market.....P/A

### SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Granité....15.50

### PETIT PLATEAU

(for 2-4 Persons ).....82.00  
Little-Neck Clams, Oysters, Shrimp,  
Smoked Salmon Mousse, Ceviche & Day  
Boat Selections.

### GRAND PLATEAU

(for 5-8 Persons ).....115.00  
Little-Neck Clams, Oysters, Shrimp,  
Smoked Salmon Mousse, Ceviche, Lobster  
& Day Boat Selections.

## AMUSE-BOUCHE

MARINATED OLIVES.....5.50

GOUGERES.....9.50

### SMOKED PAPRIKA

POPCORN.....4.50

WARM PARMESAN CHIPS.....6.50

### SHEEP'S MILK RICOTTA

TARTINES.....11.50

### PAELLA SPRING ROLLS

with chorizo.....12.50

### RILLETTES FOR TWO:

Roquefort, Faux Foie or Salmon  
Spreads.....12.50 each

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

POMMES FRITES MENU.....9.50

### FONDUE

Artisanal Blend of Cheeses

### PARMESAN

Grated Parmesan

### HERBED TUSCAN

Rosemary and Garlic

### POUTINE

Cheese Curds and Gravy

### BRAVAS

Olive Oil & Smoked Paprika

## Fondues

### ARTISANAL BLEND

### STILTON & SAUTERNES

### FONDUE DU JOUR

PETITE.....24.00 (for 1-3 Persons)

GRANDE.....40.00 (for 4-6 Persons)

## Les Baigneuses

Fingerling Potatoes...4.50

Kielbasa..5.50

Crudités.....4.50

Apples...3.50

Beef Tips...11.50

Air Dried Beef...10.50

## Assiette de Charcuterie et Fromages

Assorted Cured Meats, Seasonal Cheeses,  
Fruit and Condiments

For the Table.....35.00 / 50.00

## Charcuterie

Copa.....11.50

Saucisson Sec.....10.50

Speck.....11.50

Sopressata.....10.50

Jamon Iberico Belloto.....25.00

Selection of 3 / 20.

Supplement for Jamon 5.

## GRILLED CHEESE BAR

Served With House Made Pickles & Olives

### ENGLISH CHEDDAR

Smoked Bacon & Apple.....15.50

### TALLEGIO

Unadorned.....12.50

### 18 MONTH COMTE

White Truffle-Honey.....13.50

### PULLED BERKSHIRE PORK

Pickled Cabbage & Muenster.....15.50

### GRILLED SIRLOIN BURGER

Fromages du Jour.....16.50