

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## HORS D'OEUVRES

GOUGÈRES.....	9.50
WARM OLIVES & MARCONA ALMONDS.....	8.50
ASPARAGUS VINAIGRETTE Sauce Gribiche.....	12.50
MUSSELS PROVENÇAL Garlic & Parsley.....	14.50
WILD BURGUNDY SNAILS EN CROÛTE Leek Fondue & Maître d'hôtel Butter.....	14.50
CARPACCIO OF YELLOWFIN TUNA Shaved Fennel & Ratatouille Vinaigrette.....	15.50
GRILLED OCTOPUS Fingerling Potatoes & Smoked Paprika.....	15.50
STEAK TARTARE Hand-Cut Filet & Toast.....	15.50 / 23.50
CHARCUTERIE BOARD Country Pâté, Speck & Rillettes.....	15.50
FOIE GRAS TORCHON Kumquats & Petit Salad.....	21.50

## SOUPES

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

## SALADES

ORGANIC MESCLUN Red Wine Vinaigrette.....	11.50
BOSTON BIBB Parmesan-Black Pepper Dressing.....	10.50
BEET SALAD Endive, Walnuts & Goat Cheese.....	15.50
SALADE FRISÉE Blue Cheese, Bacon Lardons & Poached Egg.....	15.50
LOBSTER SALAD Avocado, Grapefruit & Creamy Herb Dressing.....	26.50

## Fruits de Mer

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

## Plateaux

Oysters, Shrimp, Ceviche,  
Clams & Dayboat Selections

PETIT.....	48.50
GRAND.....	68.50
ROYAL.....	98.50

## The Cheese Plate

Flight of Three Seasonal Cheeses.....	15.00
Cheese Flight With Paired Wines.....	30.00

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

## Charcuterie

COPPA Marbled, Firm & Unsmoked Sausage.....	11.50
SPECK Cold-Smoked Prosciutto.....	11.50
SOPRESSATA Salami, Pepper, Garlic & Sea Salt.....	10.50
SAUCISSON SEC Pork, Garlic & Peppercorns.....	10.50
PIO TOSINI PROSCIUTTO DI PARMA (18-Month) Sweet Flavor.....	15.50
Selection of Three.....	13.50

JAMÓN IBÉRICO DE BELLOTA Free Range, Acorn-fed, Cured 3 Years.....	35.00
"The Caviar of Hams" - Silky & Decadently Rich	

## Cheese & Charcuterie Board

Assorted Cured Meats, Seasonal Cheeses,  
Fruit and Condiments

PETITE.....	35.00
GRANDE.....	50.00

## Fondues

ARTISANAL BLEND • GOUDA & STOUT • MANCHEGO & CHORIZO • FONDUE DU JOUR			
PETITE.....	28.00	GRANDE.....	40.00

## LES BAIGNEUSES

Cracked Egg.....	1.50	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

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## PLATS PRINCIPAUX

<b>WILD MUSHROOM RISOTTO</b> <i>Spring Vegetables &amp; Pea Tendril Tempura</i> .....	18.50
<b>MUSSELS FRITES</b> <i>Garlic &amp; Parsley</i> .....	22.50
<b>SAUTÉED SKATE WING</b> <i>Blood Orange Grenobloise &amp; Cauliflower</i> .....	23.50
<b>WILD STRIPED BASS</b> <i>Cranberry Beans, Manila Clams, Fennel &amp; Parsley</i> .....	25.50
<b>MAINE DIVER SCALLOPS</b> <i>Fava Beans à la Française &amp; Lemon Parmesan</i> .....	26.50
<b>WHOLE ROASTED BRANZINI</b> <i>Fennel, Crushed Fingerlings &amp; Sauce Vierge</i> .....	28.50
<b>BOUDIN BLANC</b> <i>Lentils du Puy &amp; Mustard Vinaigrette</i> .....	21.50
<b>CHICKEN UNDER A BRICK</b> <i>Pommes Purée &amp; Sweet Garlic Jus</i> .....	24.50
<b>HERITAGE PORK CHOP</b> <i>Mustard Spaetzle &amp; Apricot Chutney</i> .....	26.50
<b>GRILLED LAMB PORTERHOUSE</b> <i>Soft Goat Cheese Polenta &amp; Barigoule Vegetables</i> .....	29.50

## Steak Frites

*Creekstone Farms All-Natural, Grassfed Beef*

HANGER.....	26.50
FILET MIGNON.....	38.50
STEAK AU POIVRE.....	28.50

## ROYALE

### CÔTE DE BOEUF FOR TWO

*Dry Aged 48 Days Plus  
Accompanied with Three Sauces  
42.50 per person*

## ACCOMPAGNEMENTS

<b>POMMES FRITES</b> .....	6.50
<b>POMMES PURÉE</b> .....	7.50
<b>PARMESAN POLENTA</b> .....	7.50
<b>HARICOTS VERTS</b> .....	7.50
<b>SAUTÉED SPINACH</b> .....	7.50
<b>ASPARAGUS</b> <i>Lemon Parmesan Butter</i> .....	8.50
<b>SPINACH GRATIN WITH PARMESAN</b> .....	8.50
<b>MACARONI GRATIN</b> .....	9.50

## PLATS DU JOUR

<b>MONDAY</b> <i>Sea Bass en Papillote</i> .....	27.50
<b>TUESDAY</b> <i>Porchetta</i> .....	26.50
<b>WEDNESDAY</b> <i>Dover Sole Meunière</i> .....	P/A
<b>THURSDAY</b> <i>Short Rib Pot au Feu</i> .....	26.50
<b>FRIDAY</b> <i>Bouillabaisse</i> .....	26.50
<b>SATURDAY</b> <i>Lamb Shank</i> .....	28.50
<b>SUNDAY</b> <i>Duck Confit</i> .....	24.50

## Dinner Prix Fixe \$35.00

### HORS D'OEUVRES

*Choice of:*

ASPARAGUS VINAIGRETTE  
SOUPE DU JOUR  
WILD MUSHROOM RISOTTO

### PLATS PRINCIPAUX

*Choice of:*

SAUTÉED SKATE WING  
MUSSELS FRITES  
CHICKEN UNDER A BRICK

### DESSERTS

*Choice of:*

CHOCOLATE MARQUEISE  
ARTISANAL CHEESECAKE  
THE CHEESE PLATE

*Fromager's Selection of Three Seasonal Cheeses*

*Sommelier's Wine Flight Available  
\$13.50*

## Regional Menu

(CHANGES MONTHLY)

### PROVENCE

#### PISSALADIÈRE

*Anchovy & Onion Tart  
13.50*

#### LOTTE À LA PROVENÇALE

*Monkfish, Tapenade, Persillade,  
Tomato & Olive Oil  
25.50*

#### GLACE À LA LAVANDE

*Strawberries & Meringue  
8.50*

#### Roves des Garrigues (Goat)

#### Banon (Cow)

#### Provençal aux Herbes (Goat)

*16.50*

*3 COURSES.....38.50*

*4 COURSES (WITH CHEESE PLATE).....52.50*