

ARTISANAL

FROMAGERIE BISTRO WINE BAR

HORS D'OEUVRES

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

SOUPES

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

SALADES

ORGANIC MESCLUN <i>Red Wine Vinaigrette.....</i>	11.50
BOSTON BIBB <i>Parmesan-Black Pepper Dressing.....</i>	10.50
BEET SALAD <i>Endive, Walnuts & Goat Cheese.....</i>	15.50
SALADE FRISÉE <i>Blue Cheese, Bacon Lardons & Poached Egg.....</i>	15.50

Fruits de Mer

OYSTERS & CLAMS ON THE HALF SHELL <i>from the Market.....</i>	P/A
SEAFOOD CEVICHE <i>Citrus Soy Dressing.....</i>	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 <i>Marbled, Firm & Unsmoked Sausage.....</i>	11.50
SPECK <i>Cold-Smoked Prosciutto.....</i>	11.50
SOPRESSATA <i>Salami, Pepper, Garlic & Sea Salt.....</i>	10.50
SAUCISSON SEC <i>Pork, Garlic & Peppercorns.....</i>	10.50
PIO TOSINI PROSCIUTTO DI PARMA <i>(18-Month) Sweet Flavor.....</i>	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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FROMAGERIE BISTRO WINE BAR

PLATS PRINCIPAUX

VEGETABLE QUICHE

Wild Mushrooms, Spinach, Taleggio & Salad.....15.50

WILD MUSHROOM RISOTTO

Spring Vegetables & Pea Tendril Tempura.....16.50

MACARONI GRATIN

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

MUSSELS FRITES

Garlic & Parsley.....18.50

SAUTÉED SKATE WING

Blood Orange Grenobloise & Cauliflower.....19.50

FISH & FRITES

Coleslaw & Classic Tartar Sauce.....19.50

WILD STRIPED BASS

Cranberry Beans, Manila Clams, Fennel & Parsley.....25.50

MAINE DIVER SCALLOPS

Fava Beans à la Française & Lemon Parmesan.....26.50

BOUDIN BLANC

Lentils du Puy & Mustard Vinaigrette.....18.50

LAMB RAGOUT

Pappardelle, Green Olives & Tomato Sec.....18.50

Les Sandwiches

Served with Housemade Chips & Pickled Vegetables

ENGLISH CHEDDAR

Smoked Bacon & Apple.....15.50

GRILLED CHEESE DU JOUR

.....15.50

CROQUE MONSIEUR OR MADAME

Ham & Gruyère (Egg).....15.50

COUNTRY PÂTÉ

Apricot Mustard & Pickled Vegetables.....16.50

PAN-BAGNAT

Tuna Salad, Hard-Boiled Egg, White Anchovies & Vinaigrette.....17.50

ARTISANAL BLEND BURGER

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

SALADES COMPOSÉES

GRILLED CHICKEN PAILLARD

Shaved Asparagus & Mushroom Escabèche.....17.50

TUNA NIÇOISE

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

LOBSTER SALAD

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

HANGER STEAK

Iceberg Lettuce, Tomato, Vidalia Onions, Bacon & Blue Cheese.....21.50

DÉJEUNER AU FROMAGE

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

Steak Frites

Creekstone Farms All-Natural, Grassfed Beef

HANGER.....23.50

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

Lunch Prix Fixe \$24.07

HORS D'OEUVRES

Choice of:

ASPARAGUS VINAIGRETTE

SOUPE DU JOUR

WILD MUSHROOM RISOTTO

PLATS PRINCIPAUX

Choice of:

SAUTÉED SKATE WING

GRILLED CHICKEN PAILLARD

LAMB RAGOUT

DESSERTS

Choice of:

CHOCOLATE MARQUISE

ARTISANAL CHEESECAKE

THE CHEESE PLATE

Fromager's Selection of Three Seasonal Cheeses

Sommelier's Wine Flight Available
\$13.50

Soup, Salad & Sandwich

Half Sandwich, Cup of Soup and Mesclun Salad

(Onion Soup.....3. Suppl)

Served Bento Box Style

Choice of:

ENGLISH CHEDDAR.....17.50

GRILLED CHEESE DU JOUR.....17.50

CROQUE MONSIEUR OR MADAME.....17.50

COUNTRY PÂTÉ.....18.50

PAN-BAGNAT.....19.50