

MN - WINE BAR

Make your own board from the cheese & charcuterie sections

\$8 each - \$35 for 5 items - \$50 for 7 items

FROMAGES - CHEESES

FIRM

COMTÉ - Raw cow, from Jura, fruity, signature French firm cheese
MIMOLETTE - Cow, from Lille, fruity, nutty, subtle notes of caramel
PECORINO TOSCANO - Sheep, from Tuscany in Italy, sturdy & nutty
TOMME NOIRE - Cow, from the Pyrénées, mellow & buttery

SEMI FIRM

EMMENTAL - Raw cow, from Switzerland, nutty, delicate
OSSAU IRATY - Sheep, from the Pyrénées, herby, fruity, nutty
TRUFFLE RACLETTE - Cow, from Savoie, fruity, nutty & delicate
truffle note
POINT REYES TOMARASHI - Cow, creamy, buttery & grassy tang

BLUE

ROQUEFORT SOCIETE - Raw sheep, from Aveyron, intense, original blue, creamy
LUIGI GUFFANTI BLU DEL MONCENISIO - Cow, from Italy, dense, moist & spicy finish

SOFT

REBLOCHON - Cow, from Jura, creamy & nutty aftertaste
FROMAGE D’AFFINOIS - Cow, from Rhône-Alpes, smooth & creamy

SEMI-SOFT

SAINT NECTAIRE - Cow, from Auvergne, grassy & nutty
MONTBRU SARRÓ DE BUFALA - Spanish Buffalo & goat milk, rich, creamy, fruity & mild bitterness

CHARCUTERIE - CURED MEATS

Saucisson Sec

French style salami
Seasoned with black pepper, garlic and white wine

Mild Chorizo

Spanish style salami
Seasoned with paprika

Jambon de Parme

Prosciutto from Italy

Jambon de Paris

Traditional cooked ham from Paris

Sweet Coppa Ham

Italian-style salami, with a delicate rich mouthfeel
accompanied by sweet peppery flavor

Black Pepper Pâté

A country-style pâté made of all-natural pork and flavored with black pepper.

Foie Gras Terrine

Duck foie gras terrine with rustic flavors of duck foie gras
+\$9 in Plates

Pork Rillettes

Traditionally made with pork, pork fat, herbs, spices.

Truffle Mousse Pâté

Creamy chicken livers, Truffles, and Cèpes (Porcini)
marinated in Sherry wine.

**All Natural products guaranteed antibiotic and hormone free,
and are free of preservatives,
artificial ingredients and nitrites. Animals are fed with the purest
natural feeds*

MELTED CHEESE

FONDUE SAVOYARDE - \$28 per person *for a minimum of 2 people

Made of 3 cheeses: Emmental, Comté & Reblochon
Served with slices of baguette, assorted meat board & side salad

FRENCH RACLETTE - \$28 per person

Classic dish from the French Alps served with individual cookware
Served with slices of Raclette cheese, potatoes, jambon de Paris, prosciutto, coppa, French Gherkins
& a side salad

HAPPY HOUR
4 to 5PM
\$1 Escargot

Spring Menu

Appetizers

ESCARGOTS de BOURGOGNE - \$10

Burgundy escargots, garlic butter, parsley & slices of baguette

ASPARAGUS TART - \$10

Asparagus, béchamel sauce, puff pastry & lemon zest

LOBSTER SALAD - \$12

Lobster, fennel, orange & Tarragon vinaigrette

Make it as an Entree + \$8

SMOKED SALMON - \$11

Pastrami smoked salmon, dill, capers, lemon oil, microgreens & chive blinis

Entrees

COQ AU VIN - \$22

Braised chicken legs with bacon, pearl onion, carrots, red wine, mushrooms & duchess potatoes

MOULES MARINIÈRES - \$20

Mussels with shallot, garlic, white wine sauce & served with slices of baguette

CASSOULET - \$24

Duck confit, sausage & French white beans

TOMATO RISOTTO - \$18

Blistered tomatoes, spinach, asparagus, feta & parmesan

Desserts

MODERN LEMON TART - \$10

HOMEMADE CHOCOLATE HAZELNUT ICE CREAM - \$8

CHOCOLATE MOUSSE - \$10

Automatic 20% gratuity for parties of 6 or more

Before placing your order, please inform your server if anyone in your party has a food allergy.