

LA FROMAGERIE

SUMMER 2022



SEBASTIEN TAVEL - BENJAMIN KUNA - FREDERICK BELTRAN - RIGEL KAUFMAN - TREY MCKNIGHT

SMALL PLATES

FRENCH BAGUETTE HOUSE-INFUSED ROSEMARY OIL	4
PIMENTO CHEESE VERMONT CHEDDAR, PIQUILLO PEPPERS, PECANS	8
WARM MEDITERRANEAN OLIVES LUPINI BEANS, BELL PEPPERS, SWEET PIMIENTOS	8
SPRING RADISHES BUTTER, SEA SALT, BAGUETTE	8
CHICKEN LIVER MOUSSE* MADEIRA JELLY, TOASTED BRIOCHE	8
MARINATED GIGANTE BEANS PIQUILLO PEPPERS, SHALLOTS, LEMON ZEST	8
WHIPPED CHEVRE DIP LEMON, BLACK PEPPER, HONEY	8

FIRST COURSE

BURGUNDY ESCARGOTS* BUTTER, GARLIC, PARSLEY, FRENCH BAGUETTE	10
FOIE GRAS TERRINE* ONION AGRODOLCE, TOASTED BRIOCHE	15
MAINE SCALLOP CRUDO* CUCUMBER & MINT AGUACHILE, SPRING RADISHES, LIME JUICE, STEELHEAD CAVIAR	15
NIÇOISE SALAD BONITO TUNA, TOMATOES, POTATOES, GREEN BEANS, OLIVES, HARD-BOILED EGG	16
HEIRLOOM TOMATO & BURATTA* LOCAL HERBS, EXTRA VIRGIN OLIVE OIL	14
CHILLED SALMOREJO SOUP HEIRLOOM TOMATOES, ROASTED GARLIC, ONION SMOKED HAM, OLIVE CROSTINI	12

MAIN COURSE

ROASTED MONKFISH MEUNIERE* MAINE MONKFISH, FINGERLING POTATOES, ASPARAGUS, BROWN BUTTER, LEMON, PARSLEY	26
STINGING NETTLE FETTUCCINE MOREL MUSHROOMS, ASPARAGUS, PARMESAN	23
FILET MIGNON* DAIRY COW TENDERLOIN COOKED IN GARLIC & PARSLEY BUTTER, SAUTEED VEGETABLES	35
ITALIAN FENNEL SAUSAGE* PORK SAUSAGE, TOMATOES, FENNEL ZUCCHINI	25
HONEY ROASTED DUCK BREAST* CRUSHED ENGLISH PEAS, ZUCCHINI, TURNIPS	28

DESSERT

CHOCOLATE POT DE CREME ANCHO CHILE, SEA SALT	6
SEASONAL BAVAROIS GRAHAM CRUST, SEA SALT	6

CHEESE & CHARCUTERIE

SELECT THREE - 20

SELECT FIVE - 32

SELECT TEN - 60

ANY ADDITIONAL ITEM - 8

PLEASE SEE OUR CURRENT SELECTION ON THE NEXT PAGE
SERVED WITH DRIED FRUIT, CHUTNEY & CROSTINI

ACCOUTREMENTS - \$2 EACH

LOCAL HONEY

GLUTEN FREE CRACKERS

ARTISAN CRACKERS

EXTRA BREAD, FRUIT, OR CHUTNEY

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGGS & MAY INCREASE YOUR RISK OF FOODBORN ILLNESS