

LA FROMAGERIE



SPRING 2024



EST. 2009

SEBASTIEN TAVEL - FRED BELTRAN - BIRD - GLORIA IRBY - JOSSUE VELASCO - EVA ALLIBONE - JENNA KUNA - BEN KUNA

SMALL PLATES

FRENCH BAGUETTE	5
HOUSE-INFUSED ROSEMARY OIL	
PIMENTO CHEESE	10
VERMONT CHEDDAR, PIQUILLO PEPPERS, PECANS	
WARM MEDITERRANEAN OLIVES	8
LUPINI BEANS, BELL PEPPERS, SWEET PIMIENTOS	
CHICKEN LIVER MOUSSE*	10
MADEIRA JELLY, TOASTED BRIOCHE	
MARINATED GIGANTE BEANS	9
PIQUILLO PEPPERS, SHALLOTS, LEMON ZEST, HERBS	
WHITE ANCHOVIES	10
GARLIC, LEMON, GREEN OLIVES	
POLISH PANCAKES	10
RED CABBAGE SAUERKRAUT, CREME FRAICHE, PICKLED ONIONS	

FIRST COURSE

ESCARGOTS FEUILLETE*	14
OYSTER MUSHROOMS, CREAM, TARRAGON, PUFF PASTRY	
STEAK TARTARE*	14
SHALLOTS, CAPERS, MUSTARD, WORCHESTERSHIRE	
RICOTTA & NETTLE AGNOLOTTI*	15
ENGLISH PEA PUREE, LEMON BROWN BUTTER	
FOIE GRAS TORCHON*	18
SEASONAL CHUTNEY, BRIOCHE	
WILD DANDELION SALAD	16
POTATOES, SHALLOTS, WARM BACON VINAIGRETTE, SOFT EGG	
BUTTERNUT SQUASH & BOK CHOY CAESAR	16
WINTER RADISHES, CROUTONS, WHITE ANCHOVIES	
GOAT CHEESE & CARROT TERRINE	15
TOASTED SPICE VINAIGRETTE, SPRING GREENS	

MAIN COURSE

VEAL BLANQUETTE*	30
SPRING VEGETABLES, CREAMED VEAL BROTH	
TRUFFLE RISOTTO*	25
PARMESAN, BUTTER, BLACK TRUFFLE, HERBS	
FILET MIGNON*	35
DUCK FAT POTATOES, WINTER VEGETABLES, ROQUEFORT CREAM SAUCE, TOASTED WALNUTS (ADD FOIE GRAS) +\$10	
BANGERS & MASH*	25
CUMBERLAND SAUSAGE, MASHED POTATOES, ONION GRAVY	
MUSSELS A LA CREME*	24
WHITE WINE, BACON, CREAM, BAGUETTE	

DESSERT

SEASONAL DESSERT	12
PLEASE ASK YOUR SERVER	

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

DIJON MUSTARD

GLUTEN FREE CRACKERS

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