

LA FROMAGERIE



SPRING 2026



EST. 2009

SEBASTIEN TAVEL - FRED BELTRAN - LAURIE LOQUET - JOSSUE VELASCO - FREDDY RAMOS - GABY PACHECO - JENNIFER QUEVEDO

SNACKS

FRENCH BAGUETTE	5
HOUSE-INFUSED ROSEMARY OIL	
PIMENTO CHEESE	10
VERMONT CHEDDAR, PIQUILLO PEPPERS, PECANS	
TUNISIAN OLIVE MIX	10
CHICKEN LIVER MOUSSE*	10
MADEIRA JELLY, TOASTED BRIOCHE	
GIGANTE BEANS	10
ROASTED RED PEPPERS, SHALLOTS, GARLIC	

SMALL PLATES

SMOKED SALMON DEVILED EGGS	12
WHOLE-GRAIN MUSTARD, PAPRIKA, DILL	
BURGUNDY ESCARGOTS*	18
CLASSIC GARLIC AND PARSLEY BUTTER	
SHAVED CUCUMBERS*	12
SOY SAUCE, SESAME OIL, PICKLED ONIONS, CARROTS	
SPRING ASPARAGUS*	14
SPRING RADISH, CURED EGG YOLK, TONNATO SAUCE	
CLASSIC HUMMUS	12
SUN-DRIED TOMATO CHIMICHURI, PARSLEY	
SPRING SHOOT SALAD	14
SPRING PEA, FAVA, SUNFLOWER SHOOTS, RADISHES, TOASTED ALMONDS, PARMESAN, HONEY	
MUSHROOM BRUSCHETTA	14
MARINATED BEECH MUSHROOMS, BOURSIN, GREENS	
BEEF TARTARE*	16
MUSTARD, CAPERS, WORCHESTERSHIRE	

LARGE PLATES

ROASTED PORK LOIN*	30
SPRING VEGETABLES, POBLANO CREAM SAUCE	
RANDALL LINEBACK BEEF STRIPLOIN*	35
POTATO GRATIN, SPRING VEGETABLES, BORDELAISE SAUCE	
PAN-SEARED LAMB LIVER*	25
MASHED POTATOES, ONION, BALSAMIC	
STINGING NETTLE FETTUCINE*	26
CASHEW & SPRING ONION GREMOLATA, PARMESAN	
GARLIC SHRIMP*	28
GULF SHRIMP, GARLIC, PEPPER FLAKES, CRUSTY BREAD, EXTRA VIRGIN OLIVE OIL	

DESSERT

SEASONAL DESSERT	12
PLEASE ASK YOUR SERVER	

CHEESE & CHARCUTERIE

SELECT THREE - 25

SELECT FIVE - 36

SELECT TEN - 65

ANY ADDITIONAL ITEM - 9

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

ACCOUTREMENTS - \$4 EACH

LOCAL HONEY

DIJON MUSTARD

GLUTEN FREE CRACKERS

SEASONAL CHUTNEY

MARINATED BEECH MUSHROOMS