

PETITES BOUCHÉES

VANILLA-DUSTED SCALLOPS *	10.
SMOKED SALMON BLT	10.
LAMB LOLLIPOPS (2) W/ MINT PESTO *	12.
EXTRA PIECE 6 EACH	
TEMPURA CALAMARI	12.
W/ FRISÉE AND MUSTARD AIOLI	
“PIGS IN A BLANKET”	
MERGUEZ SAUSAGE IN PUFF PASTRY *	10.
FAUX TRUFFLES OF FOIE GRAS	12.
STEAK AU POIVRE W/ PURÉE *	10.
EGG AND BÉARNAISE W/ FOIE GRAS TORCHON	14.
AND TEMPURA BACON *	
8 OZ. BURGER W/ MIXED POMMES FRITES *	11.
ADD TOPPINGS - 2 EACH ITEM	
GRUYÈRE, MIMOLETTE, CHEDDAR, BLUE CHEESE, MUSHROOMS, SHALLOTS OR BACON	
CHEESE PLATTERS (CHOICE OF 4)	18.

Cow

TÊTE DE MOINE (SWITZERLAND), BRILLAT-SAVARIN (FRANCE), AGED CHEDDAR (WI), ÉPOISSES (FRANCE) FROMAGE D’AFFINOIS (FRANCE), POINT REYES BLUE (CA)	
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SHEEP

OSSAU-IRATY (FRANCE), MANCHEGO (SPAIN) PECORINO SARDO (ITALY), PARMIGIANO REGGIANO (ITALY) PAPILLON PERAIL DE BREBIS (FRANCE)	
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GOAT

GAROTXA (SPAIN), FARMHOUSE CHÈVRE (CA), BIJOU (VT), CYPRESS TRUFFLE TREMOR (CA) ROBIOLA (ITALY)	
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PIZZAS

TOMATO TRIO W/ MOZZARELLA AND BASIL	12.
GOAT CHEESE AND ROASTED GARLIC	12.
SOPRESSATA AND FRESH RICOTTA *	14.
WILD MUSHROOMS W/ SHALLOTS AND ARUGULA	16.
DUCK CONFIT AND FIG *	18.
FOIE GRAS W/ ANDOUILLETTE & BLOOD SAUSAGE *	26.
PIZZA OF THE DAY	MKT. PRICE

ODDS & ENDS

BOWL OF HOUSE-MARINATED OLIVES	4.
TRUFFLED FRENCH FRITES W/ PARMESAN	8.
CURRIED FRITES WITH DUCK CONFIT	8.
CHARCUTERIE PLATE (ASSORTED MEATS) *	18.
WITH CHEESES *	25.
MAC N’ CHEESE AU GRATIN W/ HAM	8.

DESSERTS

CHOCOLATE MOUSSE TOWER	9.
PROFITEROLES AU CHOCOLAT	
CHRISTOPHER’S CHEESECAKE	
GATEAU MARJOLAINE	
TARTE TATIN	
LEMON TART	
ASSORTMENT OF ICES & CREAMS	
WARM BERRY TART	
SOUFFLÉS (CHOCOLATE, VANILLA, RASPBERRY OR GRAND MARNIER)	

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.