

# LA FROMAGERIE

WINTER 2025



EST. 2009

SEBASTIEN TAVEL - FRED BELTRAN - GLORIA IRBY - JOSSUE VELASCO - EVA ALLIBONE - LEO MARTINEZ - BEN KUNA

## SNACKS

FRENCH BAGUETTE	5
HOUSE-INFUSED ROSEMARY OIL	
PIMENTO CHEESE	10
VERMONT CHEDDAR, PIQUILLO PEPPERS, PECANS	
WARM MEDITERRANEAN OLIVES	8
CHICKEN LIVER MOUSSE*	10
MADEIRA JELLY, TOASTED BRIOCHE	
MARINATED GIGANTE BEANS	9
PIQUILLO PEPPERS, SHALLOTS, LEMON ZEST, HERBS	

## SMALL PLATES

SQUASH & APPLE SOUP	14
APPLE AND CRANBERRY CHUTNEY, APPLE BALSAMIC PUMPKIN SEEDS	
ESCARGOTS*	14
GARLIC, PARSLEY BUTTER	
WINTER BEETS	12
FRESH GOAT CHEESE, TOASTED HAZELNUTS	
FOIE GRAS TORCHON*	18
SEASONAL CHUTNEY, BRIOCHE	
BABY ARTICHOKE SALAD	14
FRISEE, SUN-DRIED TOMATOES, CARROTS, LEMON VINAIGRETTE	
BOK CHOY CAESAR SALAD	14
SHAVED VEGETABLES, ANCHOVIES, CAESAR DRESSING	
ROASTED SWEET POTATOES	12
HOUSE-MADE MOLE SAUCE, ROASTED PEANUTS	
BEEF TARTARE*	16
MUSTARD, CAPERS, WORCHESTERSHIRE	

## LARGE PLATES

CASSOULET*	35
DUCK CONFIT, HOUSE SAUSAGE, BRAISED PORK, BAKED BEANS AND TOMATOES	
SPICED LAMB STEW*	32
APRICOTS, SUN-DRIED TOMATOES, PEARL COUSCOUS	
RANDALL LINEBACK STRIPLOIN*	35
WINTER VEGETABLES, BEARNAISE SAUCE	
CHESTNUT PASTA	24
ROASTED SQUASH, MUSHROOMS, CRISPY KALE, PARMESAN CHEESE	
SOLE MEUNIERE	30
SAFFRON POTATOES, LEMON, BUTTER, CAPERS	

## 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