

# LA FROMAGERIE



SUMMER 2024



EST. 2009

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

## SNACKS

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	
EGGPLANT DIP	10
SMOKED PAPRIKA, GARLIC, OLIVE OIL	

## LARGE PLATES

PORK TENDERLOIN*	30
BASIL MASHED POTATOES, ROASTED VEGETABLES, POBLANO SAUCE	
NEW ENGLAND SCALLOPS*	34
SWEET CORN PUREE, CHANTERELLE MUSHROOMS	
RANDALL LINEBACK RIBEYE*	35
SUMMER VEGETABLES, BONE MARROW-HERB BUTTER	
CRISPY LAMB SHOULDER*	32
RATATOUILLE, LAMB JUS	
LINGUINE & CHANTERELLES	24
MINT, CHANTERELLE MUSHROOMS, PARMESAN, LEMON ZEST	

## SMALL PLATES

PAN CON TOMATE*	14
HOUSE-MADE FOCACCIA, TOMATO PUREE, SARDINES	
CHILLED TOMATO SOUP	14
CHERRY TOMATOES, OLIVE OIL, FRESH HERBS	
CANTALOUPE & HAM*	14
COUNTRY HAM, WATERMELON PUREE, FRIED ALMONDS	
FOIE GRAS TORCHON*	18
SEASONAL CHUTNEY, BRIOCHE	
HEIRLOOM TOMATO SALAD	16
STONE FRUIT, CHEVRE, HERBS, VINAIGRETTE	
NIÇOISE SALAD*	21
TOMATO, GREEN BEAN, POTATO, EGG, BONITO TUNA	
AIOLI PROVENÇALE	14
BABY SUMMER VEGETABLES, CLASSIC AIOLI DIP	
SCALLOPS CRUDO*	16
CUCUMBER AGUACHILE, BASIL, CILANTRO, LIME	
CHANTERELLE & SWEET CORN FRICASSEE	18
SHALLOTS, MADEIRA, FRESH HERBS	

## 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