

# LA FROMAGERIE

AUTUMN 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
CHICKEN LIVER MOUSSE*	10
MADEIRA JELLY, TOASTED BRIOCHE	
MARINATED GIGANTE BEANS	9
PIQUILLO PEPPERS, SHALLOTS, LEMON ZEST, HERBS	
CLASSIC HUMMUS	10
GARLIC, OLIVE OIL, LEMON JUICE, SEA SALT	

## LARGE PLATES

CORSICAN WILD BOAR STEW*	32
CHESTNUTS, ROOT VEGETABLES, LARDON	
KING SALMON EN CROUTE*	34
BUTTERED CABBAGE, WHITE WINE, SALMON ROE	
RANDALL LINEBACK RIBEYE*	35
FALL VEGETABLES, CHANTERELLE CREAM SAUCE	
DUCK PARMENTIER*	32
DUCK CONFIT, MASHED POTATOES, ORANGE SAUCE	
LINGUINE CARBONARA*	24
HOUSE-CURED GUANCIALE, EGG YOLK, PARMESAN	

## SMALL PLATES

KABOCHA SQUASH BISQUE	12
APPLE CHUTNEY, APPLE BALSAMIC, PEPITAS	
ESCARGOTS*	14
GARLIC, PARSLEY BUTTER	
ROASTED CAULIFLOWER	12
GARLIC, LEMON, OLIVE OIL, PARMESAN	
FOIE GRAS TORCHON*	18
SEASONAL CHUTNEY, BRIOCHE	
FENNEL & APPLE SALAD	14
CANDIED PECANS, LEMON-ALEPPO DRESSING	
BRUSSELS SPROUTS CAESAR SALAD	14
FOCACCIA CROUTONS, PARMESAN, HOUSE CAESAR	
BEEF TARTARE*	16
MUSTARD, CAPERS, WORCHESTERSHIRE	
CHANTERELLE FEUILLETE	18
SHALLOTS, MADEIRA, FRESH HERBS, PUFF PASTRY	

## 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