

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	
BAKED SUNCHOKE & KALE DIP	10
PARMESAN, BREADCRUMBS	

SMALL PLATES

SAFFRON MUSSEL SOUP	14
ROUILLE, CROUTONS, ALEPPO PEPPERS	
ESCARGOTS*	14
GARLIC, PARSLEY BUTTER	
AUTUMN BEETS	12
FRESH GOAT CHEESE, TOASTED HAZELNUTS, DILL	
FOIE GRAS TORCHON*	18
SEASONAL CHUTNEY, BRIOCHE	
BELGIAN ENDIVE SALAD	14
TOASTED WALNUTS, ROCHEFORT, WHOLE-GRAIN MUSTARD DRESSING	
BOK CHOY CAESAR SALAD	14
SHAVED VEGETABLES, ANCHOVIES, CAESAR DRESSING	
ROASTED BRUSSELS SPROUTS	12
HOUSE-MADE BACON	
BEEF TARTARE*	16
MUSTARD, CAPERS, WORCHESTERSHIRE	

LARGE PLATES

CASSOULET*	35
DUCK CONFIT, HOUSE SAUSAGE, BRAISED PORK, BAKED BEANS AND TOMATOES	
MUSSELS*	22
NORMANDY CIDER, BACON, CREAM	
RANDALL LINEBACK STRIPLOIN*	35
WINTER VEGETABLES, BEARNAISE SAUCE	
POTATO GNOCCHI	24
CHANTERELLES, CREAM, PARMESAN	
ROASTED PORK LOIN	28
POMME PUREE, BRAISED RED CABBAGE, MUSTARD CREAM SAUCE	

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