

TAPAS À LA FRANÇAISE

Served 3-5pm
Monday-Friday
No substitutions

Soupe du Jour..... **CUP 3 BOWL 4**

Seasonal soups made daily

Frites..... **4**

Herb and Shallot with fresh herbs and minced shallots

Truffle with white truffle oil and fines herbes

Parmesan with fresh parmesan

Duck Fat with espelette duck fat

Goûter de Moules (served with French baguette) **5**

White Wine steamed P.E.I. mussels with fresh herbs

Pernod steamed P.E.I. mussels with fines herbes

Petits Plats..... **6**

House Cured Smoked Salmon Tartine with watercress, pickled red onion, herb crème fraîche served on french baguette

Free Range Duck Wings with balsamic cherry reduction

Warm Brie Crostini Concord Farms honey and cracked black pepper

Fromage & Jam Seasonal preserves and cheese with French baguette

Petites Salades

Verdurette

Mixed Greens with Shaved Radish, Fennel and Dijon Vinaigrette.....4.75

Salade de Betterave

Roasted Beets with Warm Chèvre, Toasted Walnuts,
Watercress, Balsamic Vinaigrette5.95

Salade au Prosciutto

Shaved Prosciutto with Fennel, Pear, Manchego Cheese,
Mission Figs, Garlic Parsley Vinaigrette.....6.25

Fromage et Charcuterie

Selection of 3.....12.95

Selection of 5.....16.95

Selection of 7.....20.95

Selection of 9.....23.95

Fromage served with fruit nut bread

Bucherolle.....Goat's milk, semi-soft, sharp

Saint-André..... Cow's milk, triple cream, rich & buttery

Manchego.....Sheep's milk, semi-firm, mild

Mobay.....Sheep's milk, semi-soft, bold & complex

Castello Blue..... Cow's milk, soft, tangy, creamy blue

Charcuterie served with toasted French baguette

Coppa.....Dry aged mild pork salami

Terrine de Foies de Volaille.....Cognac liver pâté

Prosciutto di Parma.....Dry, cured ham

Angel's Salumi..... Duck salami, red wine, black pepper

Pâté de Campagne..... Country style pork terrine