

APPETIZERS

Crostinis

\$3.00 each:

Bayonne ham

Artichoke and olive oil

Smoked salmon & creme fraiche

Tomato & onion

Mango & cream cheese

Goat cheese & roasted peppers

Octopus and lemon yogurt

Tapenade & white anchovies

Blistered Shishito Peppers

Maldon salt, lemon \$7.00

Burgundy Escargots Gratinés

Vegetable brunoise, garlic, parsley, bread crumbs,
red wine reduction \$9.00

Hudson Valley Foie Gras Au Torchon

Red wine poached Bosc pear, port wine reduction,
grilled country bread \$16.00

Chicken Liver Mousse

Pickled vegetables, confiture d'oignons,
moutarde à l'ancienne \$9.00

Tartine de Crabe

Toasted country bread, avocado, button mushroom,
citrus aioli, basil \$13.00

Warm Pistachio Crusted

Goat Cheese Ball

Honey, confiture d'oignons \$9.00

Hand Cut Filet Mignon Tartare

Cornichons, capers, quail egg,
shallots, toasted baguette, harissa sauce \$18.00

Salmon Tartare

Atlantic salmon, grapefruit, jalapeno,
crispy red quinoa, leek chips, cilantro \$15.00

Zucchini Flatbread

Green and yellow zucchini, goat cheese
caramelized onions, confit tomato, fresh herbs \$14.00

Bayonne ham Flatbread

Sautéed red onions, olives, tomatoes,
crème fraiche, watercress & port wine reduction \$16.00

Steamed mussels

White wine, cream, shallots, leeks, garlic \$18.00

Grilled Octopus

Citrus yogurt, orange, snow peas,
toasted almonds, arugula, Espelette pepper \$18.00

Cheese & Charcuterie Plate

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Garnitures

\$7.00 each
homemade pommes frites
haricots verts
ratatouille
sautéed spinach

Onion Soup Gratinée
\$10.00

Marinated Mixed
Olives
\$4.00

LA CUISINE

SALADES

Seasonal Mixed Greens

Shaved radishes, shallots, lemon dressing \$8.00

Salade Amélie

Romaine, raddichio, asparagus, haricots verts,
endive, frisée, radish, shaved fennel, avocado,
pecorino, truffle oil vinaigrette \$14.00

Tuscan Kale Salad

Red quinoa, fresh apple, roasted sunchoke, sliced almonds,
red wine vinaigrette \$13.00

Watercress Salad

Crispy sunchoke & artichoke, parmesan cheese, radishes,
garlic dressing \$14.00

Smoked Salmon & Arugula Salad

Cherry tomatoes, cucumbers, capers, Espelette pepper,
hard boiled egg, lemon dressing \$16.00

Frisée Salad

Warm bacon, shallots, mustard vinaigrette,
brioche croutons, poached egg \$16.00

Add grilled chicken to any salad \$5.00

ENTREES

Pan-Roasted Idaho Brook Trout

Haricots verts, sliced almonds, sauce grenobloise \$29.00

Seared Filet of Atlantic Salmon

Baby potatoes, English peas, red pearl onion, dill,
lemon-caper dressing \$25.00

Gratin de Ravioles du Royans

Specialty of Valence in southern France
made of wheat flour stuffed with comté & cottage cheese \$15.00
Add shaved black truffle for \$3.00

Hudson Valley Duck Leg Confit

Fingerling potatoes, wild mushrooms, snow peas, frisée \$26.00

Steak Frites

Creekstone Farm hanger steak, French fries, sauce au poivre \$28

Roasted Organic Half Chicken

Fingerling potatoes, roasted garlic, rosemary chicken jus \$26.00

Grilled Hampshire Pork Chop

artichoke, English peas, baby carrots,
crispy sage, lardons, mustard sauce, \$28.00

Please notify your waiter if you have any food allergies

Amelie uses local, organic produces whenever possible.
18 % gratuity added for parties of 6 or more.
Amelie is not responsible for lost or stolen items

Customize your plate!

1 item (cheese or charcuterie) \$7.00

Choice of 3 cheeses \$18.00

Mixed plate of cheese and charcuterie (choice of 3 items total) \$18.00

Charcuterie only (5 items) \$18.00

CHEESES

Dorset

Raw cow - Vermont

Mildly sharp, savoury with undertones of nuts and hay

Pont l'Évêque

Pasteurized cow - Normandy

very rich and soft cheese with a creamy and full-bodied flavor

Kunik

Pasteurized goat and cow - NY

tangy, buttery flavor, and a thick, smooth, creamy texture

Bleu d'Auvergne

Pasteurized cow - Auvergne, France

soft paste with a grassy, herbaceous, peppery, salty, pungent taste

Tête De Moine

Pasteurized cow - Switzerland

semi-hard, spicy, fruity aroma

Humbolt Fog

Pasteurized goat - California

creamy, light, stronger flavor near the rind

Manchego

Pasteurized sheep - Spain

fruity, grass, hay with a tangy note

Camembert

Raw cow - Normandy

soft, rich, buttery flavor

Brillat Savarin

Pasteurized cow - Normandy

semi-soft, butter, salt and cream
with hints of mushroom, nuts and truffles

Humble Pie

Pasteurized cow and sheep - Vermont

soft, mildly pungent, meaty flavor with grassy aroma

CHARCUTERIES

Jambon de Bayonne cured pork ham

Coppa cured pork shoulder sausage

Duck rillettes shredded duck leg

Chorizo Iberico acorn-fed, mildly spicy, pork sausage cured with pimentón

Pate de campagne pork meat and liver with black pepper

Rosette de Lyon dry French pork sausage

Smoked duck breast cured and Hickory smoked

Sopressatta soft pork sausage

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