

# LA CUISINE D'AMÉLIE

## APPETIZERS

### **Crostinis**

\$3 each or \$21 for all

Bayonne ham / Smoked salmon & crème fraiche  
Octopus & lemon yogurt / Tapenade & white anchovies  
Tomato & Onion / Artichoke & olive oil  
Mango & cream cheese / Goat cheese & roasted peppers

### **Warm Pistachio Crusted Goat Cheese Ball**

honey, confiture d'oignons \$9

### **Burgundy Escargots Gratinés**

vegetable brunoise, garlic, parsley, bread crumbs,  
red wine reduction \$9

### **Chicken Liver Mousse**

pickled vegetables, confiture d'oignons,  
moutarde à l'ancienne \$9

### **Hudson Valley Foie Gras Au Torchon**

pear jam, port wine reduction, grilled country bread \$16

### **Hand Cut Filet Mignon Tartare**

cornichons, capers, shallots, harissa sauce, quail egg, toasted  
baguette \$18

### **Salmon Tartare**

Atlantic salmon, shallots, avocado, pomegranate, shoestring fries  
\$15

### **Crab Tartine**

toasted country bread, fresh crab meat, avocado,  
button mushroom, citrus aioli, basil \$13

### **Steamed Mussels**

white wine, cream, shallots, leeks, garlic \$18

### **Shrimp & Calamari Ceviche**

garlic, red onion, bell pepper, celery, cilantro, capers \$14

### **Grilled Octopus**

Amélie's ratatouille, oven-dried grapes, olives, frisée,  
shaved fennel, pickled jalapeño, lemon dressing \$18

### **Zucchini Flatbread**

green & yellow zucchini, goat cheese, caramelized onions, confit  
tomato, fresh herbs \$14

### **Bayonne Ham Flatbread**

sautéed red onions, olives, tomatoes, crème fraiche,  
watercress, port wine reduction \$16

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

## LES SALADES

### **Seasonal Mixed Greens**

cherry tomatoes, shaved pear, lemon dressing \$8

### **Salade Amélie**

romaine, raddichio, asparagus, haricots verts, endive, frisée,  
radish, shaved fennel, avocado, pecorino,  
truffle oil vinaigrette \$14

### **Tuscan Kale Salad**

red quinoa, fresh apple, pomegranate, spicy pecan nuts,  
red wine vinaigrette \$13

### **Smoked Salmon Salad**

arugula, cherry tomatoes, cucumbers, capers,  
espelette pepper, hard-boiled egg, lemon dressing \$16

### **Frisée Salad**

warm bacon & shallots, mustard vinaigrette,  
brioche croutons, poached egg \$16

**Add grilled chicken to your salad \$5**

## ENTRÉES

### **Pan-Roasted Idaho Brook Trout**

haricots verts, sliced almonds, sauce grenobloise \$29

### **Pan-Roasted Filet of Atlantic Salmon**

lentils du Puy, beets, radicchio, chicken jus \$25

### **Gratin de Ravioles du Royans**

specialty of Valence in southern France  
made of wheat flour stuffed with comet & cottage cheese \$15  
add shaved black truffle for \$3

### **Hudson Valley Duck Leg Confit**

fingerling potatoes, wild mushrooms, frisée \$26

### **Steak Frites**

Creekstone Farm hanger steak, red wine-onion-mushroom sauce,  
served with French fries \$29

### **Coq au Vin**

organic chicken braised in red wine, fingerling potatoes, bacon  
lardons, brown beech mushrooms, baby carrots \$26

### **Grilled Hampshire Pork Chop**

apple cider vinegar glaze, baby carrots, bacon,  
baby turnips, Brussels sprouts \$28

**Cheese &  
Charcuterie**  
on the back  
page

### Garnitures

\$7 each  
pommes frites / haricots verts  
ratatouille / sautéed spinach

Onion Soup  
Gratinée  
\$10  
Marinated  
Mixed Olives  
\$4