



## Amuses bouche

- Marinated olives 5
- Black olive tapenade 5
- Pickled Organic vegetable 5

## Soupe et Salades

- Watermelon Gazpacho 6
- Crab and Grapefruit Verrine – house made guacamole 12
- Kale Salad – dill- pine nuts – Grapefruit- avocado 12
- Beet Salad marinated red beets -fresh goat cheese, orange honey vinaigrette 9
- Heirloom tomato – Watermelon – French Feta – basil 12
- Salade de la Drome Organic green sautéed raviole- goat cheese 12

## Petites Assiettes

- Medjool Dates stuffed with bleu d'auvergne and wrapped with prosciutto 11
- Burrata -sel de Guerande, EVO 12
- Warm Pistachio Crusted Goat Cheese honey, confiture d'oignons 10
- Chicken Liver Mousse with condiments parfait de foies de volaille au Madeira 10
- Foie Gras house made torchon foie gras Fig jam ,19
- Sardines Conetable de Bretagne Rillettes 12
- Smoked Salmon Tartare - green salad 13
- Escargots gratinee 10



## Happy Hour 5 to 7

- Mushroom Flatbread 7
- Customized Flight of Wine 10
- La Plateau Parfait 24
- brillat, manchego, goat cheese
- Rosette Lyon, duck salame, saucisson
- Special ½ oyster 10 \$ every Saturday 5 to 7

## Flatbread

- Portobello mushroom , caramelized onions, roasted tomatoes, watercress, parmesan cheese 13
- Zucchini–Goat cheese –caramel onions 13
- Merguez – Hummus–kale- Feta cheese -zahatar 13
- Smoked Salmon flatbread –Lemon cream cheese– Dill 13
- Boudin Noir Flat bread - roasted apple –watercress Comte 13

## Grandes Assiettes

- Raviole du Dauphiné AOC –
- This Is Not Ravioli. AOC items are imported.
- Specialty of Valence in Southern France
- Gratin de Ravioles du Royans house specialty 14
- add fresh black truffle and truffle oil 5
- add smoked salmon 5
- add italian prosciutto 5
- Beef Tartare hand cut beef from Belcampo Butchery 15
- Duck Leg Confit from Grimaud farms seasonal greens, gratin dauphinois 19

## Desserts

- Homemade Chocolate Friandises
- Small plate 7 / Large plate 13
- Lava chocolate fondant Lush gelato ice cream 10
- Crème Brûlée Tahitian vanilla bean 6
- Crème de Carambar 7

## FROMAGES AND CHARCUTERIE

Choice of 1 item 8

Choice of 3 items 18

Choice of 5 items 29

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### FROMAGES

#### CHEESES

Bleu de Brebis *sheep, blue soft, France*

Berthaut Epoisses Coupe *cow, soft, France*

Pont-l'Évêque *cow, soft, France*

Manchego *sheep, firm, Spain*

Camembert *cow, soft, France*

Comte *cow, semi hard, France*

Brillat Savarin *cow, soft, France*

Aged Parmesan *cow, hard, Italy*

Tête de Moine *shaved, cow, semi-hard, Switzerland*

Sainte Maure *goat, soft, France*

Brézain fumé au feu de bois *cow, semi-hard, France*

Cheddar Aged Old Vintage *cow, hard, England*

### CHARCUTERIE

#### MEATS

Prosciutto *Italian dry-cured ham*

Coppa *Italian cured pork*

Rabbit Pate *with prune and brandy*

Smoked Duck Breast

Saucisson Sec de Canard *cured duck salami*

Saucisson de Sanglier *wild boar salami*

Saucisson Sec *dry cured pork sausage*

Rosette de Lyon *dry salami*

Pheasant Terrine *with fig and pistachio*

Spanish Chorizo *dry cured sausage*

Bresaola Viande des Grison *air dried beef*