

LA CUISINE D'AMÉLIE

APPETIZERS

Crostinis Plate	15
Crostinis	3
Smoked Salmon & Crème Fraiche / Tomato and Onion Octopus & Lemon Yogurt / Mango & Cream Cheese Goat Cheese & Roasted Peppers / Eggplant & Citrus Yogurt	
Warm Pistachio Crusted Goat Cheese Ball	9
Honey, Onion Marmalade	
Zucchini Flatbread	14
Green & Yellow Zucchini, Goat Cheese, Caramelized Onions, Confit Tomatoes, Fresh Herbs	
Crab Tartine	13
Toasted Country Bread, Fresh Crab Meat, Avocado, Pickled Jalapeño, Citrus Aioli, Chives	
Shrimp & Calamari Ceviche	14
Bell Peppers, Celery, Red Onion, Cilantro, Capers, Citrus	
Crab Cakes	14
Harissa Aioli, Spring Salad	
Salmon Tartare	15
Green Apple, Shallots, Cilantro, Jalapeño	
Octopus Carpaccio	16
Shaved Fennel, Orange Segment, Espelette Pepper, Harissa Aioli, Capers, Cal Saboi Olive Oil	
Prince Edward Island Mussels	18
White Wine Cream, Leeks, Shallots, Garlic	
Chicken Liver Mousse	9
House Made Pickled Vegetables, Confiture d'Onion	
Escargots Gratinés	9
Vegetable Brunoise, Garlic Parsley Butter, Bread Crumbs	
Hudson Valley Foie Gras Au Torchon	17
Figs, Mixed Green, Porto Reduction, Grilled Country Bread	
Hand Cut Creekstone Farm Beef Tartare	16
Quail Egg, Cornichons, Harissa Sauce, Capers, Shallots, Toasted Baguette	
<i>Entrée Size</i>	22

LES SALADES

Seasonal Mixed Greens	9
Tomato, Zucchini, Corn, Radish, Lemon Dressing	
Amélie Salad	14
Romaine, Avocado, Pecorino, Raddichio, Asparagus, Haricot Vert, Endive, Frisée, Shaved Fennel, Truffle Oil Vinaigrette	
Tuscan Kale Salad	13
Grapefruit, Oven Dried Grapes, Toasted Pistachio, Dill, Radishes, Citrus Yogurt, Red Wine Vinaigrette	
Nicoise Salad	18
Seared Ahi Tuna, Butter Lettuce, Haricot Vert, Tomato, Egg, Black Olive, Herbs Dressing	
Lyonnais Salad	16
Frisée, Warm Bacon, Brioche Crouton, Poached Egg, Mustard vinaigrette	
Add grilled chicken to your salad	5

ENTRÉES

Gratin de Ravioles du Royans	15
Specialty of Valence made of wheat flour stuffed with comté & cottage cheese add shaved black truffle	3
Grilled Atlantic Salmon	25
Braised Fennel, Eggplant Caviar, Baby Zucchini, Sauce Vierge, Fresh Herbs	
Pan-Roasted Idaho Brook Trout	29
Haricots Verts, Sliced Almonds, Sauce Grenobloise	
Roasted Bell & Evans Half Chicken	26
Seared Oyster Mushrooms, Baby Carrot, Zucchini, Corn, Riesling Sauce	
Hudson Valley Duck Leg Confit	26
Roasted Fingerling Potatoes, Shitake Mushrooms, Watercress, Frisée Salad, Natural Jus	
Grilled Hampshire Pork Chop	28
Peach and Haricots Salad, Tarragon, Peach Glaze Cider Sauce	
Steak Frites	29
Creekstone Farm Hanger Steak, Salsa Verde	

Cheese &
Charcuterie
on the back
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Garnitures

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

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

Amélie uses local, organic produces whenever possible.

18% gratuity added for parties of 6 or more.

Cake Fee of \$4 per person. Corkage Fee of \$25 per bottle

Amélie is not responsible for lost or stolen items.