

DINNER

CHEESE & CHARCUTERIE

customize your plate!

1 item \$8

3 items \$18

5 items \$30

CHEESE LIST

Served with walnuts, dried fruits, honey and quince paste

TÊTE DE MOINE

Pasteurized cow – Bern, Switzerland

Firm, fruity and spicy aromatic nose - Aged 6 weeks

MANCHEGO

Pasteurized sheep - La Mancha, Spain

Firm, sweet, light caramel - Aged 6 months

BUTTERMILK BLUE AFFINÉ

Raw cow milk – Roth creamery, Wisconsin

Rich, creamy, earthy – Aged 6 months

CAMEMBERT

Raw cow milk – Normandy, France

Chalky, sweet and buttery - Aged 2 months

GARROTXA

Pasteurized goat's milk – Catalonia, Spain

Semi-firm, sweet, peppery – aged 2 months

BRILLAT-SAVARIN

Pasteurized cow's milk from Normandy – Triple cream Brie,

buttery, salty, nutty – Aged 2 weeks

CHARCUTERIE LIST

Served with homemade mixed pickles

CHORIZO IBERICO

Spanish acorn-fed, mildly spicy, pork sausage cured with pimentón

RILLETES DE CANARD

French duck legs slow cooked in duck fat, deboned and shredded. Similar to duck pâté.

ROSETTE DE LYON

French style cured dry sausage made of pork legs, garlic and black peppercorn

JAMBON DE BAYONNE

French dry cured ham aged for 12 months

DELAWARE FIREBALL

Cold-smoked pork salami with Espelette and red chilis

Please notify your waiter if you have any food allergies

DINNER

*Amélie uses local, organic produces whenever possible.
20 % gratuity added for parties of 6 or more.
Amélie is not responsible for lost or stolen items.*

Cheese & Charcuterie
on the back page

PETITS PLATS

Soupe à L'Oignon	12
Caramelized onions, toast points, Gruyère, Parmesan	
Warm Pistachio Crusted Goat Cheese Ball	9
Honey, onion marmalade	
Baked Camembert de Normandie	12
Thyme infused honey, confit garlic, rosemary	
Tuna Tartare à la Amélie	18
Avocado, toasted sesame seeds, chive, sunchoke chips, lemon vinaigrette	
Moules à L'Espagnole	17
Steamed PEI mussels with white wine, Chorizo Iberico, fennel, English peas, shallots, garlic	
Seared Spanish Octopus	19
Roasted vegetable salad, Niçoise olives, basil, cilantro, chive oil	
Escargots Gratinés	11
Vegetable brunoise, garlic-parsley butter, bread crumbs	
Chicken Liver Mousse à la Pomme	10
House made pickled vegetables, caramelized onion	
Hudson Valley Foie Gras Au Torchon	22
Apricot jam, toasted country bread, watercress	

ENTRÉES

Seared Local Black Seabass	28
Asparagus, crispy artichokes, piquillo pepper coulis	
Gratin de ravioles du Royans	17
Specialty of Valence in southern France – made of wheat flour stuffed with Comté and cottage cheese Add black truffle +\$4	
Lamb Burger	22
Grass-fed meat, potato bun, pickled red onion, harissa sauce, mint yogurt, arugula salad, pommes frites Add bacon, cheese or an egg +\$2	
Magret de Canard	32
Seared Long Island duck breast, green pea purée, baby bok choy, celery leaves, rosemary jus	
Coq au Vin	26
Red wine braised chicken, baby carrots, snap peas, pearl onions, bacon lardons	
Steak Frites	29
8oz Creekstone farm Hanger steak, pommes-frites, baby watercress, chimichurri sauce	

LES LÉGUMES

Pommes-Frites with aioli	6
Baby bok choy	7
Lemon zest, chili flakes	
Roasted Cauliflower	9
Citrus yogurt, Granny Smith puree, toasted pine nuts	