

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 – Roth creamery, Wisconsin
Rich, creamy, earthy – Aged 6 months

CAMEMBERT

Raw cow – Normandy, France
Chalky, sweet and buttery - Aged 2 months

GARROTXA

Pasteurized goat – Catalonia, Spain
Semi-firm, sweet, peppery – aged 2 months

COMTÉ

Raw cow - Franche-Comté, France
Dry, mild, slightly sweet – Aged 4 months

CAÑA DE CABRA

Pasteurized goat – Murcia, Spain
Soft, mild, creamy – aged 3 weeks

CHARCUTERIE LIST

Served with homemade mixed pickles

CHORIZO IBERICO

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

RILLETTES 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

MAGRET DE CANARD

Apple wood-smoked duck breast

Please notify your waiter if you have any food allergies

Executive Chef Anthony Lemortellec

Chef de Cuisine Yurandir Gil

DINNER

PETITS PLATS

- Watermelon Gazpacho** 8
Chive oil, micro greens
- Warm Pistachio Crusted Goat Cheese Ball** 9
Honey, onion marmalade
- Baked Camembert de Normandie** 12
Thyme infused honey, confit garlic, rosemary
- La Burrata** 17
Fresh buffalo milk burrata, marinated plum, parsley pesto, toasted country bread
- Moules à L'Espagnole** 17
Steamed PEI mussels with white wine, Chorizo Iberico, fennel, English peas, shallots, garlic
- Seared Spanish Octopus** 19
Ratatouille, Niçoise olives, basil, Espelette pepper, chive oil
- Escargots Gratinés** 11
Vegetable brunoise, garlic-parsley butter, bread crumbs
- Chicken Liver Mousse à la Pêche** 10
House made pickled vegetables, caramelized onion

LES LÉGUMES

- Pommes-Frites and Aioli** 6
- Ratatouille Provençale** 8
Simmered vegetable stew, fresh basil
- Maïs Roti** 7
Roasted summer corn, lime segments, citrus aioli, grated Manchego cheese
- Petite Salade** 7
Watercress, Parmesan, Arbequina olive oil



*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.*

LES SALADES

- Salade de Chèvre Chaud** 14
Mixed greens, seared Caña de Cabra goat cheese, haricots verts, tomatoes, red wine vinaigrette
- Sautéed Shrimp Salad** 17
Shaved fennel, orange and grapefruit segments, toasted pine nuts, fresh herbs, lemon vinaigrette
- Lyonnaise Salad** 16
Frisée, warm bacon, croutons, poached egg, mustard vinaigrette

ENTRÉES

- Ravioles du Royans Pochées** 18
Specialty of Valence in southern France. Mini raviolis made of wheat flour, stuffed with Comté and cottage cheese poached with zucchini, tomato, basil, lemon zest, parmesan and pine nuts
Add black truffle +\$4
- Salade Niçoise** 24
Crusted seared tuna, Niçoise olives, haricots verts, marinated peppers, boiled egg, tomatoes, fingerling potatoes, mixed greens, red wine vinaigrette
- Seared Rhode Island Fluke** 28
Baby zucchini, crispy quinoa, sauce aux agrumes, fresh herbs
- Roasted Free Range Half Chicken** 25
Baby bell peppers, pearl onions, potatoes
preserved lemon chicken jus
- Magret de Canard** 32
Seared Long Island duck breast, sautéed corn and peaches, sesame crackers, rosemary jus
- Steak Frites** 29
8oz Creekstone farm Hanger steak, pommes-frites, baby watercress, chimichurri sauce
- Lamb Burger** 22
Grass-fed meat, potato bun, pickled red onion, harissa sauce, mint yogurt, mixed greens, pommes frites
Add bacon, cheese or an egg +\$2

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on the back page

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