

Bar à Vin

LE BAR À FROMAGE

\$7 EACH SELECTION • 5 ITEMS \$30.00 • 8 ITEMS \$40.00
CHOOSE ANY FROM THE CHEESE OR MEAT SECTIONS TO CREATE YOUR PLATE

FIRM

2 YEAR GOUDA • *Pasteurized Cow, Holland, Netherlands. Caramel, Crystals*

TOMME BRULÉE • *Raw Sheep, Basque, France. Smoked, Strong, Sweet*

CANTAL • *Raw Cow, Auvergne, France. Buttery, Nutty, Sweet*

COMTÉ XD (14MONTHS) • *Raw Cow, Jura, France. Caramel, Nutty*

COMTÉ ELEGANCE (6-9 MONTHS) • *Raw Cow, Jura, France. Fruity, Savory*

WINE PAIRING 2013 DANIEL RION BOURGOGNE ROUGE, BURGUNDY \$16/GL

SEMI FIRM

TÊTE DE MOINE • *Raw Cow, Bernese Jura, Switzerland. Scorched Milk, Nutty*

SECRET DE COMPOSTELLE • *Pasteurized Sheep, Basque, France. Nutty, Sweet*

CHÈVRE NOIR • *Pasteurized Goat, Chesterville, Quebec, Canada. Fruity, Sweet*

TOMME DE SAVOIE • *Raw Cow, Savoie, France. Grassy, Mushrooms, Nutty*

P'TIT BASQUE • *Pasteurized Sheep, Pyrénées, France. Fruity, Sweet*

WINE PAIRING 2013 DOMAINE U STILICIONU, 'ANTICA', AJACCIO, CORSICA \$20/GL

WASHED RIND - STINKY

SAINT NECTAIRE • *Pasteurized Cow, Auvergne, France. Hay, Hazelnut*

MUNSTER GEROME XD • *Raw Cow, Lorraine, France. Savory, Tangy, Smooth*

LE JEUNE AUTISE • *Pasteurized Goat, Bordeaux, France. Lemony, Silky, Sweet*

LE WAVREUMENT • *Raw Cow, Wallonie, Belgium. Nutty, Smooth, Grassy*

CABRICHARME • *Raw Goat, Ardennes, Belgium. Aromatic, Yeast, Aged Meat*

WINE PAIRING 2014 JACQUES LEMÉNICIER, SAINT-PÉRAY, RHÔNE \$18/GL

SOFT - BLOOMY

LAKE'S EDGE • *Pasteurized Goat, Salisbury, Vermont. Lemon, Rich Mid-Palate*

BRIE DU POMMIER • *Pasteurized Cow, Normandy, France. Mushroom, Herbs*

BÛCHERON • *Pasteurized Goat, Loire, France. Lemony, Mushrooms, Tangy*

DÉLICE DE BOURGOGNE • *Pasteurized Cow, Burgundy, France. Butter, High Acid*

TOMME GRAND MÈRE ADRIENNE • *Raw Goat, Loire, France. Tangy, Lactic*

WINE PAIRING 2014 FEUILLAT-JUILLOT, MONTAGNY 1ER CRU "LES COÉRES" \$19/GL

FRESH CHEESES

MEREDITH DAIRY • *Pasteurized Sheep/Goat, Victoria, Australia. Marinated Feta, Herbal, Clean*

CROTTIN DE CHAVIGNOL • *Pasteurized Goat, Loire, France. Floral, Lemony*

MONTCHÈVRE GRAND TRUFFIÈRE • *Pasteurized Goat, California. Milk, Nuts, Truffle*

WINE PAIRING 2008 CHÂTEAU D'ÉPIRÉ, SAVENNIÈRES, LOIRE VALLEY \$17/GL

BLUE

EWES BLUE • *Pasteurized Sheep, Hudson Valley, New York. Acidic, Creamy*

DUNBARTON BLUE • *Pasteurized Cow, Wisconsin. Blue Infused Cheddar, Rich, Sharp, Creamy*

ARETHUSA BLEU • *Pasteurized Cow, Litchfield, Connecticut. Chocolate, Salty*

FOURME D'AMBERT • *Pasteurized Cow, Auvergne, France. Velvety, Healthy*

PERSILLE DE RAMBOUILLET • *Pasteurized Goat, Jura, France. Terroir, White Pepper*

WINE PAIRING 2012 DOMAINE TRIMBACH, MUSCAT, ALSACE \$12/GL

LE BAR À CHARCUTERIE

DUCK RILLETTE

Confit Moulard Duck Leg, House Made

SALMON RILLETTE

Smoked, Citrus, House Made

CHICKEN & HERB PÂTÉ

Organic, Seasonal, House Made

WILD BOAR SAUCISSON

Dried Sausage, Gamey

SAUCISSON PIQUANT

Dried Spicy Sausage

CHICKEN LIVER MOUSSE

Creamy, Spreadable, House Made

PÂTÉ DE CAMPAGNE

Pork, Traditional, House Made

JAMBON DE BAYONNE

Cured Ham from Southwest France

JAMBON DE PARIS

Traditional Cooked Ham from Paris

FOIE GRAS TERRINE

Duck, House Made 15 (+\$8 in Plates)

IBERICO HAM

Thinly sliced, Spanish 15 (+\$8 in Plates)

PÂTÉ EN CROÛTE

Breaded, House Made 15 (+\$8 in Plates)

HORS D'OEUVRES

OYSTERS <i>Please Ask The Server</i>	MP	ROASTED BEET SALAD v <i>Frisée, Goat Cheese Cider Vinaigrette</i>	14	LE DISTRICT RATATOUILLE v <i>Zucchini, Squash, Eggplant</i>	9	BEEF TARTARE <i>Hand-Cut Filet, Quail Egg Toasted Crostini</i>	18
POTATO LEEK SOUP v <i>Truffle Oil</i>	8	BURRATA v <i>Roasted Tomatoes Marmalade Arugala, Cabernet Reduction</i>	15	SAUTÉED VEGETABLES v <i>Seasonal Vegetables</i>	8	POUTINE CANADIENNE <i>Fries, Cheese Curds & Pork Gravy</i>	9
SMOKED SALMON TARTINE <i>Quail Eggs Over Boursin Spread</i>	13	DUCK CONFIT SALAD <i>French Green Lentils, Pickled Mushrooms</i>	16	ASPARAGUS v <i>Béarnaise</i>	8	HERB FRENCH FRIES v <i>Truffle Aioli</i>	7
CUCUMBER TARTINE v <i>Snap Peas & Goat Cheese</i>	10			BRUSSEL SPROUTS <i>Bacon Lardons</i>	8		

SUB SAUTEED VEGETABLES AS A SIDE FOR \$3

GRILLADE

STEAK FRITES <i>8oz Ribeye, Fries & Salad</i>	24	LE DISTRICT BURGER <i>Tomme de Savoie, Roasted Red Peppers Tarragon Aioli & Fries</i>	18	JUMBO PRAWNS <i>Slow Cooked à la Plancha Served with the Shell On</i>	\$10 EACH
10 OZ NEW YORK STRIP <i>Fries & Salad</i>	28	LAMB BURGER <i>Greek Yogurt, Watercress, & Fries</i>	19	GRILLED SALMON <i>Sautéed Vegetables</i>	24
1/2 ROTISSERIE CHICKEN <i>Le District Ratatouille</i>	16	FILET MIGNON SANDWICH <i>Boursin Spread, Oven Dried Tomato French Bread, Fries</i>	21	FISH OF THE DAY <i>À la Plancha Sautéed Vegetables</i>	MP

GRILLED SAUSAGE PLATE
1 FOR 12 - 2 FOR 17 - 3 FOR 21

Your Choice of :

RED WINE CHICKEN CURRY
TOULOUSE LAMB MERGUEZ
CHIPOLATAS SMOKED CHEESE
CHORIZO VEAL BRATWURST

Served with Fattoush Salad



CHOOSE YOUR OWN CUT

Personally hand select your cut or filet from our butcher or fish monger and we will cook it for you à la minute served with fries and salad

MARKET PRICE + \$12

DESSERTS \$10

CRÈME BRÛLÉE

Traditional Custard

PROFITEROLES

Vanilla Ice-Cream & Valrhona Chocolate Sauce

FRAISIER CAKE

Strawberries, Butter Cream

ICE CREAM IS AVAILABLE FROM THE MARKET

V = VEGETARIAN