

Bar à Vin

LE BAR À FROMAGE ET CHARCUTERIE

\$8 EACH SELECTION • 5 ITEMS \$35.00 • 8 ITEMS \$45.00 • CHOOSE ANY FROM THE CHEESE OR MEAT SECTIONS TO CREATE YOUR PLATE

FROMAGE • CHEESE

FIRM

2 YEAR GOUDA • Pasteurized Cow, Holland, Netherlands. Caramel, Crystals
 BARELY BUZZED • Pasteurized Cow, Utah, Espresso Rubbed, Nutty, Cheddar Style
 GARROTXA • Pasteurized Goat, Catalonia, Spain. Buttery, Nutty, Sweet
 COMTÉ • Raw Cow, Jura, France. Fruity, Savory, Signature French Firm Cheese
 { Wine Pairing } 2014 DOMAINE JULIEN BOURGOGNE, BURGUNDY \$16 / GLASS

SEMI FIRM

TÊTE DE MOINE • Raw Cow, Bernese Jura, Switzerland. Scorched Milk, Nutty
 GOUDA AUX TRUFFES • Raw Cow, Holland with Italian Black Truffles
 TOMME DE SAVOIE • Raw Cow, Savoie, France. Grassy, Mushrooms, Nutty
 P'TIT BASQUE • Pasteurized Sheep, Pyrénées, France. Fruity, Sweet
 { Wine Pairing } 2013 LASOLLE, LE PETIT CANON, SOUTHWEST FRANCE \$11 / GLASS

WASHED RIND - STINKY

SAINT NECTAIRE • Pasteurized Cow, Auvergne, France. Hay, Hazelnut
 LANGRES AOP • Pasteurized Cow, Champagne. Creamy, Smooth, Raccou
 READING RACLETTE • Raw Cow, Reading, Vermont. Nutty, Smooth, Grassy
 LIMBURGER • Pasteurized Cow, Limburg, Belgium. Extremely Stinky
 { Wine Pairing } 2013 NICOLAS MARIOTTI BINDI 'MURSAGLIA', CORSICA \$16 / GLASS

SOFT - BLOOMY

BERMUDA TRIANGLE • Pasteurized Goat, Arcata, California. Tangy, Peppery
 CAMEMBERT FERMIER • Raw Cow, Normandy, France. Poached Apples, Earthy
 BÛCHERON • Pasteurized Goat, Loire, France. Lemony, Mushrooms, Tangy
 BRILLAT-SAVARIN • Pasteurized Cow, Normandy, France. Creamy, High Acid
 { Wine Pairing } 2012 ROLLY GASSMANN RIESLING, ALSACE \$20 / GLASS

FRESH - SEASONAL

CHEVOO • Smoked Sea Salt & Rosemary
 CROTTIN DE CHAVIGNOL • Pasteurized Goat, Loire, France. Floral, Lemony
 MIMOLETTE • Pasteurized Cow, Normandy, France. Very Historic Cheese, Edam Holland Style, Flavored with Annatto and Aged Abnormally
 { Wine Pairing } 2015 DOMAINE DUPRAS, 'LES TERRES BLANCHES', SAVOIE \$12 / GLASS

BLUE

ROQUEFORT PAPILLON • Raw Sheep, Aveyron, France. Intense, Original Blue
 RED ROCK • Pasteurized Cow, Wisconsin. Blue Infused Cheddar, Rich, Sharp
 PERSILLE DE RAMBOUILLET • Pasteurized Goat, Ile de France. Chocolate
 FOURME D'AMBERT • Pasteurized Cow, Auvergne, France. Velvety, Healthy
 { Wine Pairing } 2010 PIERRE FRICK, PINOT GRIS ROT-MURLE, ALSACE \$13 / GLASS

CHARCUTERIE • CURED MEATS

DUCK RILLETTE
 Confit Moulard Duck Leg, House Made

SALMON RILLETTE
 Smoked, Citrus, House Made

PÂTÉ OF THE DAY
 House Made Daily Rotation

GARLIC SAUSAGE
 Pork, Garlic, House Made

BEEF SAUCISSON
 Smoked, Robust, House Made

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 17
 Duck, House Made +\$8 in Plates

CINCO JOTAS IBERICO HAM 17
 Thinly Sliced, Spanish +\$8 in Plates

PÂTÉ EN CROÛTE 15
 Breaded, House Made +\$3 in Plates

DESSERTS

CRÈME BRÛLÉE Traditional Custard

PROFITEROLES Vanilla Ice Cream & Valrhona Chocolate Sauce

CHOCOLATE POT CRÈME Fresh Cream

\$9

HORS D'OEUVRES • SMALL PLATES

MARKET OYSTERS MP
 Please Ask the Server

VEGETABLE PISTOU v 8
 Basil Oil

SMOKED SALMON TARTINE 16
 Quail Eggs, Boursin Spread, Sprouts

BABY KALE SALAD v 14
 Roasted Beets, Quinoa, Dried Cherries, Walnuts, Cider Vinaigrette

BURRATA v 17
 Eggplant, Pine Nuts, Cabernet Gastric, Micro Arugula

LE DISTRICT RATATOUILLE v 9
 Zucchini, Squash, Eggplant

BOUDIN NOIR AUX POMMES v 13
 Caramelize Onion, Parsnips, Country Mustard

SAUTÉED VEGETABLES v 9
 Seasonal Vegetable

CHEESE FONDUE 18
 Barletta Pears, Fingerling Potato, Asparagus, Baguette

Grilled Red Wine Sausage + 6

ROASTED BRUSSEL SPROUTS 11
 Smoked Bacon, Cipollini Onions

BEEF TARTARE 18
 Hand-Cut Filet, Quail Egg, Toasted Crostini

POUTINE CANADIENNE 12
 Fries, Cheese Curds, Gravy

HERB FRENCH FRIES v 8
 Truffle Aioli

GRILLADE • GRILL

STEAK FRITES 26
 8oz Ribeye, Fries & Salad

HANGAR STEAK 23
 Fries & Salad

ROTISSERIE CHICKEN 17
 Le District Ratatouille

LE DISTRICT BURGER 18
 Gruyère Cheese, Roasted Mushrooms, Garlic Aioli & Fries

LAMB BURGER 19
 Goat Cheese, Roasted Peppers & Fries

GRILLED HEAD ON PRAWNS 24
 Paella Style Rice, Chorizo, Mussels

BRAISED SHORT RIB 24
 Celery Root Purée, Truffle Jus

ATLANTIC SALMON 22
 Sautéed Vegetables

GRILLED BRANZINO 23
 French Lentils, Wild Mushrooms, Beurre Rouge

GRILLED SAUSAGE PLATE

1 FOR 12 • 2 FOR 18 • 3 FOR 22

Your Choice of:

RED WINE
 CHORIZO
 LAMB MERGUEZ
 SMOKED CHEESE
 CHIPOLATA
 TOULOUSE

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 +\$9 • WHOLE FISH OPTION - MP +\$15



SUBSTITUTE SAUTEED VEGETABLES AS A SIDE FOR \$3

v = VEGETARIAN