

# LA NOTE

THURSDAY, FRIDAY AND SATURDAY EVENINGS FROM 6 PM UNTIL 10:00 PM

## LES CROSTONES

### CROSTONE A LA PAGNOLE 9.95

Assorted French country toasts topped with homemade olive tapenade, tomato goat cheese and eggplant caviar

### CROTIN DE FROMAGE DE CHEVRE CUIITS AUX NOIX 11.50

Oven baked, nut crusted goat cheese served with French country toasts, roasted garlic and Provencales tomatoes

### CROTIN DE CAMEMBERTS AUX POIRES 11.50

Grilled Camembert cheese, served with French country toasts and roasted pears

### CROSTONE AU SAUMON 12.50

Smoked salmon and goat cheese served with French country toasts and roasted tomatoes

### CROSTONE AU JAMBON DE BAYONNE 12.50

French cured ham (prosciutto) and petit cornichons served with French country toasts rubbed with roasted garlic,

## SOUPE DU JOUR

Cup 5.00 Bowl 6.50

100 % vegetarian

## LES ASSIETTES DU MARCHE

### ASSIETTE DE CRUDITES 9.50

A platter of fresh shredded carrots, marinated beets, yellow corn and potato salad

### ASSIETTE DE CHARCUTERIE 14.50

Assorted platter of pate, garlic sausage, French ham and petits cornichons

### ASSIETTE DE FROMAGE 14.95

A platter of assorted French cheeses and grapes and apples

### MOITIE L'UN MOITIE L'AUTRE 14.95

A combination platter Charcuterie and Fromage

-all sides of cheeses or paté 4.00-

(French bleu, Pyrenées, French Brie, mousse de paté)

## LES SALADES

### SALADE VERTE small 6.00 large 8.50 add goat cheese 3.00 add grilled salmon 5.50

Green leaf lettuce tossed in our Dijon vinaigrette

### SALADE NICOISE small 10.50 large 12.95 add grilled tuna 5.50

Shredded Albacore tuna, beets, yellow corn, potatoes, shredded carrots, Nicoise olives, hard-boiled egg and anchovies over tossed greens with house Dijon vinaigrette

### SALADE D'EPINARDS 10.50 add chicken 4.00

Spinach, Gorgonzola cheese and walnuts, tossed in an orange and shallots vinaigrette with aioli croutons

### SALADE D'ENDIVES A LA FOURME D'AMBERT 12.95

Endives, red radishes, double cream French blue cheese, dried cranberries, walnuts and greens tossed in a blue cheese vinaigrette

### SALADE PAYSANNE small 9.95 large 12.50

Orzo salad and thinly sliced French ham, hardboiled egg, yellow corn, with tossed greens in our Dijon vinaigrette

## LES CROQUES ET LES BAGUETTES

### BAGUETTE A LA MERGUEZ 13.50

Spicy lamb sausage, with sun dried tomato pesto on one half French baguette, served with greens

### TRADITIONAL FRENCH HAM AND CHEESE PRESSED SANDWICHES ON PAIN DE MIE, SERVED WITH GREENS

### CROQUE MONSIEUR 10.50

With bechamelle sauce

### CROQUE MADAME 12.95

With bechamelle sauce and a sunny side up egg

### CROQUE PROVENCAL 13.95 (add an egg 1.50)

With bechamelle sauce and roasted tomatoes