

LA NOTE

DINNER APPETIZERS

LES CROSTONES-CROSTINIS on toasted Levain~

CROSTONE A LA PAGNOLE 11

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

CROTIN DE FROMAGE DE CHEVRE CUTTS AUX NOIX 15

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

CROSTONE DE CAMEMBERT AUX POIRES 15

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

CROSTONE AU SAUMON 16

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

CROSTONE AU JAMBON DE BAYONNE 15

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

SOUPE DU JOUR
Cup 6.50 Bowl 8.50
100 % vegetarian

~LES ASSIETTES DU MARCHÉ~

ASSIETTE DE CRUDITEES 15

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

ASSIETTE DE CHARCUTERIE 16

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

ASSIETTE DE FROMAGE 16

A platter of assorted French cheeses and grapes and apples

MOITIE L'UN MOITIE L'AUTRE 16

A combination platter Charcuterie and Fromage

-all sides of cheeses or paté 5-

(French bleu d'Auvergne, Pyrenées, French Brie, mousse de paté)

LES SALADES-SALADS~

SALADE VERTE small 12.00 large 14.00 *add goat cheese 3.00 *add grilled salmon 6

Assorted mixed lettuces, with shredded carrots tossed in our house Dijon vinaigrette

SALADE NICOISE small 16.00 large 18.00 * add grilled tuna 6

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 14.50 add chicken 6.00

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

SALADE D'ENDIVES A LA FOURME D'AMBERT 15.50

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

SALADE PAYSANNE small 14.00 large 16.00

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

LES CROQUES ET LES SANDWICHS BAGUETTES

BAGUETTE A LA MERGUEZ 16.00

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

TRADITIONAL FRENCH HAM AND CHEESE PRESSED SANDWICHES WITH BECHAMELLE AND GREENS

CROQUE MONSIEUR 14.50

CROQUE MADAME with sunny side up egg 16.50

CROQUE SAUMON Smoked salmon, goat cheese and roasted tomatoes 18.00

CROQUE PROVENCAL roasted tomatoes 16.00

add an egg 2.00

**-DINNER SERVED-
THURSDAY, FRIDAY AND SATURDAY EVENINGS,
5:30 PM -10:00 PM-
ask about private event rentals**