

# LA NOTE

## DINNER APPETIZERS

### LES CROSTONES-CROSTINIS on toasted Levain~

#### CROSTONE A LA PAGNOLE 14

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

#### CROTIN DE FROMAGE DE CHEVRE CUIITS AUX NOIX 18

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

#### CROSTONE DE CAMEMBERT AUX POIRES 16

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

#### CROSTONE AU SAUMON 18

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

#### CROSTONE AU JAMBON DE BAYONNE 18

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

### SOUPE DU JOUR

Cup 8.00 Bowl 9.50  
100 % vegetarian

### ~LES ASSIETTES DU MARCHÉ~

#### ASSIETTE DE CRUDITEES 16

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

#### ASSIETTE DE CHARCUTERIE 18

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

#### ASSIETTE DE FROMAGE 18

A platter of assorted French cheeses and grapes and apples

#### MOITIE L'UN MOITIE L'AUTRE 18

A combination platter Charcuterie and Fromage

**-all sides of cheeses or paté 6-**

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

### LES SALADES-SALADS~

#### SALADE VERTE small 13.00 /large 15.00 \*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 15.00/ large 18.00

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 18.50

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 15.00

#### CROQUE MADAME with sunny side up egg 17.00

#### 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,  
6:00 PM -10:00 PM-