

MAISON DU FROMAGE

ARTISANAL CHEESE • WINE BAR • ARTISAN MARKET

CHEESE AND CHARCUTERIE

La Petite Planche

Three artisan cheeses, baguette, cornichons, seasonal preserves and Marcona almonds.

La Grande Planche

Five artisan cheeses, honeycomb, fruit preserves, nuts, Dijon mustard and baguette.

Le Voyage en France

Seven artisan cheeses with seasonal accompaniments and grilled French bread.

Grazing Table

A gathering board of artisan cheeses, charcuterie, olives, seasonal fruit, preserves, nuts and a selection of breads and crackers.

PETITES ASSIETTES

Burrata Plate

Creamy burrata, pistachio pesto, prosciutto and grilled French bread.

Pâté Maison

Country-style pâté with cornichons, Dijon mustard and grilled bread.

Rillettes

Pork or duck served with cornichons, pickled shallots, Dijon mustard and grilled bread.

Foie Gras

Served with mango chutney and toasted brioche.

Gougères

Warm, cheesy French pâte à choux puffs.

House-Made Cheese Straws

Buttery, flaky pastry with aged cheese.

Olives Provençales

Olives with herbs and citrus.

SANDWICHES

Le Parisien

Rosemary ham, Emmental, butter and cornichons on a baguette.

Normandie

Rosemary ham, Brie, apple slices and butter on a baguette.

Savoyard

Arugula, bresaola or prosciutto, melted raclette cheese and cornichons on a baguette.

Caprese

Basil pesto, arugula, tomato and mozzarella with Italian seasoning, olive oil and balsamic vinegar on focaccia.

Croque Monsieur

Ham, Swiss cheese and béchamel on sourdough.

Classic Grilled Cheese

A blend of three cheeses and Terrapin Ridge Farms Blueberry Bourbon Pecan jam on sourdough. Pair it with a cup of tomato bisque.

SOUPS

French Onion Soup

Slow-cooked onions, rich beef broth, Gruyère gratinée and toasted baguette.

Tomato Bisque

A smooth, creamy tomato soup. A natural pairing with our classic grilled cheese.

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QUICHES AND TART

Quiche Lorraine

A French classic with bacon and cheese.

Salmon and Spinach Quiche

Salmon and spinach in a savory custard.

Mushroom Quiche

A buttery pastry crust filled with savory sautéed mushrooms, melted Gruyère cheese, and a rich, creamy egg custard.

Tracy's Favorite Quiche

Grilled chicken, Boursin cheese and roasted bell peppers in a savory custard.

Tarte Provençale • SUMMER

Savory pastry with tomato, goat cheese, fresh herbs and Provençal seasoning.

HEARTY DISHES

Tartiflette • WINTER

Potatoes, onions, lardons and Reblochon cheese.

Coquillettes au Jambon

French-style macaroni and cheese with elbow pasta, ham, Emmental and béchamel.

Classic Mac & Cheese

Add pork belly burnt ends or beef short rib.

RACLETTE AND FONDUE

Raclette • WINTER

Melted raclette cheese with marble potatoes and assorted deli meats.

Fondue Savoyarde

Melted regional Alpine cheeses with white wine, garlic and cream. Served with baguette pieces and crudités.

FROM THE DELI CASE

Spreads and Crudités

A selection of assorted spreads and fresh vegetables.

Charcuterie and Cheese Boxes

Curated boxes to take home, gift or share.

THE ARTISAN MARKET

Cheese and Pantry

Artisan cheeses, French butter, cornichons, mustards, preserves, honey, olive oils, crackers and pantry finds.

Date Night for Two

Two cheeses, charcuterie, accompaniments and baguette.

French Picnic Basket

Four cheeses, cured meats, fruit, preserves and bread.

Entertaining Collection

A selection of cheeses and charcuterie for gatherings.