

APPETIZERS

Customize your plate!

SALADES

Seasonal Mixed Greens

Shaved radishes, shallots, lemon dressing \$8.00

Salade Amélie

Romaine, raddichio, asparagus, haricots verts, endive, frisée, radish, shaved fennel, avocado, pecorino, truffle oil vinaigrette \$14.00

Tuscan Kale Salad

Red quinoa, fresh apple, roasted sunchoke, sliced almonds, red wine vinaigrette \$13.00

Watercress Salad

Crispy sunchoke & artichoke, parmesan cheese, radishes, garlic dressing \$14.00

Smoked Salmon & Arugula Salad

Cherry tomatoes, cucumbers, capers, Espelette pepper, hard boiled egg, lemon dressing \$16.00

Frisée Salad

Warm bacon, shallots, mustard vinaigrette, brioche croutons, poached egg \$16.00

Add grilled chicken to any salad \$5.00

ENTREES

Pan-Roasted Idaho Brook Trout

Haricots verts, sliced almonds, sauce grenobloise \$29.00

Seared Filet of Atlantic Salmon

Baby potato, English peas, red pearl onion, dill, lemon-caper dressing \$25.00

Gratin de Ravioles du Royans

Specialty of Valence in southern France

made of wheat flour stuffed with comtè & cottage cheese \$15.00

Add shaved black truffle for \$3.00

Hudson Valley Duck Leg Confit

Fingerling potatoes, wild mushrooms, English peas, frisée \$26.00

Steak Frites

1 item (cheese or charcuterie) \$7.00

Choice of 3 cheeses \$18.00

Mixed plate of cheese and charcuterie

(choice of 3 items total) \$18.00

Charcuterie only (5 items) \$18.00

CHEESES

Grayson

Raw cow – Virginia

semi-soft, pungent aroma and a rich, beefy taste and nuttyness

Humbolt Fog

Pasteurized goat - California

creamy, light, stronger flavor near the rind

Pont l'Évêque

Pasteurized cow – Normandy

very rich and soft cheese with a creamy and full-bodied flavor

Manchego

Pasteurized sheep - Spain

fruity, grass, hay with a tangy note

Kunik

Pasteurized goat and cow – NY

tangy, buttery flavor, and a thick, smooth, creamy texture

Camembert

Raw cow – Normandy

soft, rich, buttery flavor

Bleu d'Auvergne

Pasteurized cow – Auvergne, France

soft paste with a grassy, herbaceous, peppery, salty, pungent taste

Brillat Savarin

Pasteurized cow – Normandy

semi-soft, butter, salt and cream

with hints of mushroom, nuts and truffles

Tête De Moine

Pasteurized cow –Switzerland

semi-hard, spicy, fruity aroma

Humble Pie

Pasteurized cow and sheep – Vermont

soft, mildly pungent, meaty flavor with grassy aroma

Garnitures

\$7.00 each

homemade pommes frites

haricots verts

ratatouille

sautéed spinach

Amelie uses local, organic produce whenever possible.

18 % gratuity added for parties of 6 or more.

CHARCUTERIES

Jambon de Bayonne cured pork ham

Coppa cured pork shoulder sausage

Duck rillettes shredded duck leg

Chorizo Iberico acorn-fed, mildly spicy, pork sausage cured with pimentón

Pate de champagne pork meat and liver with black pepper

Rosette de Lyon dry French pork sausage

Smoked duck breast cured and Hickory smoked

Sopressatta soft pork sausage

Please notify your waiter if you have any food allergies