

Notre Charcuterie Maison

Pâté albigeois Country-style pork pâté

Gâteau au foie de volaille Smooth chicken liver terrine

Terrine au poivre vertTerrine of duck livers and pork with green peppercorns

Saucisse au jambon

Large sausage of smoked ham, pork forcemeat and herbs

Saucisse lyonnaise Lyon-style sausage with pork and pistachios

Rillettes de porc Slow cooked pork, mixed with spices and its own fat

Langue de bœuf

Beef tongue, spice brined, simmered in stock and pressed

Terrine au boudin noirPork blood terrine made with cream and eggs

La Charcuterie Artisanale

Saucissons séchés à l'huile Bavarian Meats air dried country sausage marinated in-house with olive oil and chilies

Jambon de Bayonne

Air cured ham from the French Basque countries

Jambon de Paris Paris-style boiled ham

Columbus Crespone Air dried pork-red wine sausage from San Francisco

Zoe's Meats salami Natural casing air dried pork salami made in Santa Rosa

Grande Assiette \$15.50

Full sized plate with up to 5 items of your choice, or the Chef's selection of 8 different items, served with cornichons

Petite Assiette \$8.75

Half sized plate with up to 3 items of your choice, served with cornichons

Les tartines \$9.50

Open faced sandwich on country bread with mustard, cornichons and your choice of charcuterie hoard <u>or</u> with warm chèvre, butter and cornichons

A service charge of 20% will be added to your bill, 100% of which goes to our service & kitchen staffs 15.9% is paid directly as commissions and 4.1% is retained for wage increases If you feel your service experience does not warrant this charge, please ask to have it removed