

# **Beaune's Menu**

## **Appetizers**

### **Beaune's House Salad \$6<sup>95</sup>**

Fresh greens, tomatoes & cucumbers tossed in lemon- garlic vinaigrette.

### **Dr. R's Salad \$12<sup>95</sup>**

Fresh greens, tomatoes, cucumbers, olives, Emmentaler cheese, Salami tossed in lemon garlic vinaigrette.

### **Soup du Jour \$8<sup>95</sup>**

Ask your server about our wonderful, seasonal made from scratch soups.

### **Moules a la Marinere \$13<sup>95</sup>**

French style mussels steamed in white wine, lemon, garlic, olive oil & seasonings

### **Ameijoas Na Cataplana \$13<sup>95</sup>**

Portuguese style white clams steamed in red wine, demi-glaze, chorizo and herbs

### **Escargots a La Provence \$11<sup>95</sup>**

Tender snails imported from Burgundy with butter, garlic & parsley.

### **Vacherin Clarine \$19<sup>95</sup>**

Baked cheese with white wine and garlic in it's own wood box until hot and melted.

### **Foie Gras \$29<sup>95</sup>**

Pan-seared & drizzled with aged balsamic vinegar.

## **Entrées**

*All entrées, except duck, are served with herbed smashed skin-on potatoes.*

### **Coq Au Vin \$15<sup>95</sup>**

Tender chicken braised in red wine, mushrooms, pearl onions and herbs.

### **Beef Bourguignon \$17<sup>95</sup>**

The world's best beef stew, slow cooked in red wine.

### **Duck Confit \$22<sup>95</sup>**

Imported duck leg confit served extra crispy with a white bean, sausage & bacon cassoulet.

### **Fish en Papillote \$19<sup>95</sup>**

Today's catch steamed in parchment with julienned veggies, extra-virgin olive oil & herbs.

## **Dessert**

### **Flourless Chocolate Cake \$7<sup>95</sup>**

Rich with bittersweet chocolate flavor  
Served with freshly whipped cream.

# Beaune's Wine List

Our Wine Spectator Award Winning list of 800+ selections by the bottle is always available.  
All wines are priced at just ten dollars per 750 ml bottle above our carryout retail pricing.

## Wines by the Glass

### White

- 2007 Bluefish Sweet Riesling \$7
- 2008 Opera Prima Chardonnay, Spain \$6
- 2007 Mezain Sauvignon Blanc, Bordeaux \$7
- 2008 Cavit Pinot Grigio \$7

### Red

- 2005 Verget Grenache, France \$5
- 2006 Opera Prima Merlot, Spain \$6
- 2005 Verget Cabernet Sauvignon, France \$8
- 2006 Bouchard Pinot Noir, France \$9
- 2002 Icarus Cabernet/Merlot/Cab Franc, Napa \$12

### Beer

Stella Artois 3.95 Amstel Light 3.95 Becks 3.95 Guinness Btl 4.95

## Cheese & Charcuterie

Please select from our wonderful assortment of cheeses, meats & patés.

Includes grapes, olives, pickles, dried fruits & nuts & fresh bread.

Single Item Platter \$11<sup>95</sup> Three Item Platter \$19<sup>95</sup> Five Item Platter \$29<sup>95</sup> addl item with any platter \$5<sup>95</sup>

### Mild

- Brie Mon Sire – cow, familiar & mild French brie
- Saint-Nectaire- semi-soft cow's milk, yellow washed rind
- Cheddar – oak smoked English, dry and sharp
- Smoked Gouda – mild & smoky
- Gouda – smooth and mild
- Aged Provolone –rich but not too strong
- Taleggio DOP- semi-soft cow's milk from northern Italy
- Miticana- mild goats milk semi soft

### Medium

- Al Tartufo- soft cow's milk w/ black truffles (add \$3)
- Pecorino Toscano – hard, sheep milk classic from Tuscany
- Manchego – Spanish sheep's milk classic
- Parmagiano Reggiano - cow, classic aged, strong & dry
- Cypress Grove Purple Haze- goat cheese infused with lavender and fennel pollen
- St Vernier \_ cow's milk washed rind, soft, not too strong
- Hirtenkase – German, parmesan like hard cow's milk cheese
- Cave Aged Emmentaler – Switzerland, rich & nutty
- Mimolette – hard dry aged cheese with a rich, mild sweet flavor
- Comté – classic 15 month aged French cow's milk

### Strong & Blue Cheeses

- Epoisses- strong cow's milk cheese from Burgundy
- Roaring 40s – Australian blue, nice and ripe
- Shropshire Blue- English Double Gloucester blue/cheddar
- Gorgonzola Dolce – classic Italian strong creamy blue
- English Stilton- the original blue, strong and full of flavor
- 5 year aged Farmhouse Gouda –strong hard & crystalline (add \$2) – all time favorite

### Meats & Salami

- Spanish Chorizo – imported from Spain, not too spicy
- Sopressata- coarser grind than Italian hard salami
- Serrano Ham – Spanish air cured ham (add\$4)
- Prosciutto- Italy's air-dried ham (add \$3)
- Columbus Italian Style Hard Salami– mild garlic and medium grind and dryness
- Mortadella- dense and meaty bologna from Italy
- Felini Salami- mild garlic, Chianti wine, coarse ground
- Beef Bresaola- air dried salted beef (add \$3)
- Chiante - red wine salami made by hand with love, time and a little wine.