

## Salad and Soup

**Beaune's House Salad** \$6.95  
*Fresh spring mix, tomatoes, cucumbers and red onion slices, tossed in lemon-garlic vinaigrette*

**Fried Goat Cheese Salad** \$11.95  
*Fresh spring mix, Sliced tomatoes, 2 medallions of goat cheese, lightly tossed in flour then fried to a crisp golden brown, tossed in lemon garlic vinaigrette.*

**Dr. R's Salad** \$12.95  
*Fresh spring mix, tomatoes, cucumbers, olives, thinly sliced Chianti Salami and Emmentaler cheese tossed in lemon-garlic vinaigrette.*

**Soup Du Jour** \$8.95  
*Your choice of French Onion made from scratch with croutons and gruyere cheese melted to a golden brown.  
Or one of our Chefs made from scratch seasonal soups.*

## Appetizers

**Ameijoas Na Cataplana** \$13.95  
*Portuguese style White Clams: Steamed in red wine, demi-glaze, chorizo, shallots and herbs.*

**Escargots a la Provence** \$11.95  
*Tender snails imported from Burgundy marinated in butter, garlic and parsley, then lightly steamed in white wine. Topped with garlic Aioli and bread crumbs, broiled to a golden brown.*

**Foie Gras** \$29.95  
*Pan-seared & drizzled with aged balsamic vinegar, over a bed of shredded celeriac and white remoulade slaw.*

**Grenouille a la Provençal** \$14.95  
*Frog legs lightly dusted in seasoned flour and pan roasted with lemon, garlic and Provençal herbs served over a bed of spring mix and lemon-garlic vinaigrette.*

**Moules a la Marinier** \$13.95  
*French style mussels steamed in white wine, garlic, thyme, tarragon and cream.*

*\* note :All above items are served with one basket of fresh bread. Additional basket of bread is \$2.95.*

**Vacherin Clarine** \$19.95  
*A very soft cow's milk cheese with a big, buttery/nutty flavor imported from France. Baked in it's own wooden box with Garlic and white wine. Served Fondue style with sliced bread for dipping.*

*\* note: this takes approx 25 min to prepare, but is well worth the wait.\**

# **Entrees**

## **Beef Bourguignon**

\$17.95

*The worlds best beef stew, slow cooked in red wine, carrots, wild boar bacon, mushrooms, pearl onions, and herbs. Served peasant style with herbed smashed red skin potatoes.*

## **Coq Au Vin**

\$17.95

*Tender pieces of chicken, pan seared, then slow cooked in red wine, bacon and herbs. Served with brown braised mushrooms and pearl onions, herb smashed red skin potatoes and seasonal vegetables.*

## **Confit of Duck**

\$22.95

*Imported duck leg quarter served extra crispy with a white bean, sausage and wild boar bacon Cassoulet.*

## **Grouper a la Paddy**

\$21.95

*6 oz Grouper fillet pan seared then oven roasted. Topped with mushroom/spinach mixture and drizzled with fresh hollandaise sauce. Served with herb smashed red skin potatoes and seasonal vegetables.*

## **Polenta and Shrimp**

\$22.95

*Creamy Polenta seasoned with parmesan cheese. Served with pan seared seasoned Shrimp and topped with a vegetable Ragu and red pepper coulis.*

## **Chefs Special**

market price

*Ask your server about our chef's seasonal specials each week when available.*

*\*note: All above Entree's are served with one basket of bread. Additional basket of bread is \$2.95.*

*\*Gratuity of 20% is added to checks of parties of 8 or more.*

*\*One check per table, no split checks please.*

*\*Coffee is subject to availability, please ask your server.*

- *Due to the fact that all entrees are made from scratch with the freshest produce, meats, poultry and seafood wait times may vary.*
- *Chef de Cuisine- Patrick "Paddy" Hanley*

**FDA Consumer Advisory Message:** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions maybe at high risk if these foods are consumed raw or undercooked.

# Cheese & Charcuterie

Please select from our wonderful assortment of cheeses & meats. All platters include grapes, olives, pickles, dried fruits, nuts & one basket of fresh bread.

Single Item Platter \$11<sup>95</sup>    Three Item Platter \$19<sup>95</sup>    Five Item Platter \$29<sup>95</sup>  
Additional item with any platter \$5<sup>95</sup>  
Additional basket of bread \$2<sup>95</sup>

## Mild

Brie Mon Sire – cow, familiar & mild French Brie  
Camembert Cremeux- soft, ripened creamy Brie  
Saint-Nectaire- semi-soft cow's milk, yellow washed rind  
Applewood Smoked Cheddar- A dense semi-hard cheese with a subtle applewood smoked flavor  
Extra Sharp Cheddar- aged 15yrs, from Oregon  
Chevre La Bonne Vie- authentic French goat's milk cheese  
Smoked Gouda – mild & smoky  
Gruyere- A hard yellow cheese with a sweet but slightly salty flavor  
Gouda – smooth and mild  
Taleggio DOP- semi-soft, almost buttery, cow's milk from northern Italy

## Medium

Caciotta Al Tartufo- semi-soft blend of sheep & cow's milk w/ black truffles  
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  
Hirtenkase – German, parmesan like hard cow's milk cheese  
Cave Aged Emmentaler – Switzerland, rich & nutty without the holes  
L' Expolrateur- Named after the 1<sup>st</sup> US Satellite a firm creamy cheese with a grainy texture  
Mimolette – hard dry aged cheese with a rich, mild sweet flavor  
Comté – classic 5 month aged French cow's milk, sweet but salty

## 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  
White Stilton w/Mango and Ginger- A creamy white stilton with a blend of mango and ginger pieces.  
Saint Agur- A double cream cow's milk blue with a subtle mild spicy taste  
5 year aged Farmhouse Gouda –strong hard & crystalline

## Meats & Salami

Spanish Chorizo – imported from Spain, not too spicy  
Sopressata- coarser grind than Italian hard salami  
Serrano Ham – Spanish air cured ham  
Prosciutto di Parma- Italy's world famous air-dried ham  
Columbus Italian Style Hard Salami– mild garlic and medium grind and dryness  
Usingers Beef & Garlic Salami- coarse, dense salami with a hint of garlic  
Mortadella- dense and meaty bologna from Italy  
Beef Bresaola- air dried salted beef  
Chianti Red Wine Salami- made by hand with love, time and a little wine.

# Dessert

## **Chef's Amuse Dessert Special**

market price

*Ask your server about the chef's Seasonal Dessert Special. Something new and different each week.*

## **Torte Soufflé au Chocolate**

\$7.95

*Made from scratch Flourless Chocolate cake, served with fresh berries and Vanilla Chantilly Cream.*

## **Tozzetti**

\$5.95

*Anise, Almond and Hazelnut Biscotti flavored with Sambuca. A classic Italian Traditional cookie, 3 per serving, dusted lightly with confectioner sugar.*

## **Wine and Cheese for Two**

\$19.95

*A generous portion of one of our blue cheeses topped with fresh honey and cracked black pepper. Served with two glasses of our house Sauternes.*

*For one: a smaller portion of cheese and one glass of wine* \$11.95

## **Zabaglione with Berries**

\$9.95

*Made to order Zabaglione flavored with sweet Marsala wine. Served with fresh seasonal berries and a lady finger on the side. Another Classic Italian favorite.*