

CHURCH on Sunday

----- PRIX FIXE -----

Albacore Crudo

albacore tuna, tropical fruit compote, tomato water

Pintade Farcie

*guinea hen leg confit wrapped in feuille de brick, beech mushroom, pee wee potatoes
cahors "tradition" château lacapelle cabanac 2014 [malbec]
and*

Salade Verte aux Herbes ✓

baby greens, carrot, fine herbs, sherry vinaigrette

Choice of:

Légumes de Saison ✓

*organic quinoa, market vegetables, chives, jus vinaigrette
maranges 1^{er} cru la fuissière tomas morey 2013 burgundy [pinot noir]
or*

Truite Meunière

*idaho rainbow trout, red swiss chard, fingerling potato, capers, lemon, brown butter
vin de france, patient-cottat 2015 [sauvignon blanc]*

or

Jarret d'Agneau

*creamy polenta, summer squash, pearl onions, rosemary jus
bourgeuil "chatrois" bertrand galbrun 2012 [cabernet franc]*

Panna Cotta

*honey-lavender panna cotta, fig compote, candied hazelnuts
sauternes, château lapinasse, 2013 - bordeaux [semillon - sauvignon blanc- muscadelle]*

Prix Fixe 55. **Wine Pairing** 26.

----- A LA CARTE -----

Olives Marinées ✓ *marinated picholine, castelvetrano, gaeta* 6.

Planche de Charcuterie *house-made pâtés & terrines, duck prosciutto, pickled vegetables* 20./31.

Plateau de Fromages ✓ *three cheeses* 21. *five cheeses* 33.

Le Cachat ✓ *herbed goat cheese, lavender honey* 10.

Mousse de Volaille *chicken liver mousse, port wine gelée, toasted baguette* 16.

Tarte à l'Oignon *caramelized onions, gruyère cheese, applewood smoked bacon* 12.

Os à Moelle *roasted marrow bone, marinated radish salad* 17.

Moules Marinières *p.e.i. mussels, celery, shallots, cream, french fries, aioli* 19.

Salade d'Endives ✓ *endive, fourme d'ambert, candied walnuts, shallot, watercress, sherry vinaigrette* 15.

Salade de Roquette ✓ *arugula, shaved fennel, parmesan, lemon vinaigrette* 10.

Salade de Tomates Patrimoniales ✓ *heirloom tomato, burrata, basil seed, balsamic* 12.

Steak Tartare *strauss family farms grass, fed beef, crostini, mesclun salad, french fries* 18.

Soupe à l'Oignon Gratinée *french onion soup* 12.

Bouillabaisse *provençal fish stew, prawn, mussels, clams, rock fish, fennel, potato, leek, rouille* 28.

Roulade de Porc *pork belly roulade, parisian gnocchi, english pea, pesto, pickled rhubarb, arugula* 25.

Magret de Canard *maple leaf duck breast, kohlrabi, radishes, spinach, lemon confit* 32.

Steak Frites *strauss family farms grass fed flat iron steak, french fries, sauce béarnaise* 35.

Pommes Frites ✓ *french fries, aioli* 8.

Chouxfleur ✓ *tricolor cauliflower, verjus* 8.

Gratin de Macaronis et Fromages ✓ *macaroni, gruyère, emmentaler, béchamel* 10.

All of our products come from organic farms and have been compassionately raised without antibiotics or hormones. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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