

CHURCH on Sunday

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

Poisson de Roche

rock fish tempura, fish rouille, tomato confit, tarragon oil

Steak Tartare

strauss family farms grass fed beef, black olive crumble, pickled mushroom, chiogga beet
chinon "la petite timonerie" fx barc , 2015 [cabernet franc]

and

Salade Verte aux Herbes ✓

baby greens, shaved vegetables, fine herbs, sherry vinaigrette

Choice of:

Légumes d'Été ✓

organic quinoa, summer vegetables, tomato confit, verjus
givry "meix au roi" danjean-bertoux, burgundy, 2014 [pinot noir]

or

Loup de Mer

mediterranean seabass, tomato consomme, fennel emulsion, tomato confit, bell pepper
touraine, domaine les poète 2015 [sauvignon blanc]

or

Jarret d'Agneau

lamb shank, creamy polenta, pearl onion, summer squash, roasted eggplant, rosemary jus
gigondas, domaine du cayron 2014 [grenache, syrah, cinsault]

Tarte au Chocolate

chocolate ganache, orange peel ice cream, pomogranate
sauternes, château lapinesse, bordeaux, 2013 [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.

Œufs Farcis deviled eggs, pimenton, lardon, chive 12. **each** 2.

Soupe à l'Oignon Gratinée french onion soup 12.

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

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

Mussels Marinières celery, shallots, cream, french fries, aioli 19.

Endive Salad ✓ fourme d'ambert, candied walnuts, shallot, watercress, sherry vinaigrette 15.

Salade de Courgettes ✓ shaved zucchinis, lemon dijon vinaigrette, pine nuts, tomato confit, frisée, olive 11.

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

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

Mary's Chicken Breast carrot-orange puree, beech mushroom, pee wee potato, asparagus, jus 25.

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

Pork belly apples, garlic puree, sherry gastrique, watercress 13.

Cassoulet braised lamb shoulder, duck confit, pork sausage 34.

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

Pommes Frites ✓ french fries, aioli 8.

Haricots Verts ✓ string beans, shallot confit, candied almonds 9.

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.

Follow us on Instagram: [CHURCHANDSTATEBISTRO](#) - [CHEFTONYESNAULT](#)