

CHURCH on Sunday

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

Huître

kumiai oyster, fine herbs, olive oil

Boudin Noir

blood sausage, mash potato, apple, celery root

Haut-Médoc, Château Le Borderon 2010 [Merlot, Petit Verdot, Cab Sauv]

and

Arugula Salad

shaved fennel, parmesan, lemon vinaigrette

Choice of:

Légumes d'Été ✓

fall vegetables, quinoa, tomato confit, verjus

Chinon "La Petite Timonerie" FX Barc 2015 [Cabernet Franc]

or

Saumon

slow-cooked scottish salmon, du puy lentil, pickled red onion

Givry "Meix au Roi" Danjean-Bertoux 2014 [Pinot Noir]

or

Cassoulet

braised lamb shoulder, duck confit, pork sausage

"De Mirbaudie" Georges Vernay 2015 [Syrah]

Napoléon au Chocolat

puff pastry, chocolate cremeux

Coteaux du Layon, L'echardiere, Loire 2009 [Chenin Blanc]

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.

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 aux Pêches peach tart, caramelized onion, brie, arugula 10.

Wild burgundy Snails garlic butter, puff pastry 18. (each 3.)

Roasted Bone Marrow marinated radish salad 17.

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.

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

King Cole Duck Breast beets, cipolini onion, pistachio, cocoa nib 32.

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.

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