

----- CHRISTMAS EVE MENU -----

Salade de Farro ✓

winter farro salad, roasted vegetables, treviso, apple, pickled egg

"Le Grand Caillou" Patient-Cottat 2015 – Loire Valley [Sauvignon Blanc]

or

Poitrine de Porc

pork belly confit, green lentil, roasted carrot, pearl onion

Arbois "Naturé" Domaine Rolet 2012 - Jura [Savagnin]

or

Bisque de Homard

lobster soup, chestnut, celery, cream, cognac, chive

Anjou Blanc "Cuvée Les Rangs de Long" Domaine de la Soucherie 2015 – Loire Valley [Chenin Blanc]

Tagliatelles aux Champignons ✓

wild mushroom, tagliatelle, shaved brussels sprout, parmesan, bread crumb

Givry "Meix au Roi" Danjean-Bertoux 2014 – Burgundy [Pinot Noir, Gamay]

or

Loup de Mer

pan roasted seabass, bloomsdale spinach, endive, brown butter, fried capers

Mâcon-Fuisse "Le Haut de Fuissé" Pierre Vessigaud 2014 - Burgundy [Chardonnay]

or

Flat Iron Steak

strauss family farm grass fed flat iron steak, brussels sprout, celery, shallot, bordelaise sauce

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

Bûche de Noël au Chocolat

chocolate buche de Noel, pistachio brittle

Rivesaltes Ambré, Domaine Gardiés 1998 – Roussillon [Grenache]

or

Tarte aux Pommes

apple tart, vanilla chantilly

Sauternes, Château Lapinasse 2013 – Bordeaux [Semillon, Sauvignon blanc]

Prix Fixe 65.

Wine Pairing 35.

----- AVAILABLE ALONGSIDE YOUR MENU-----

Huitres du Glacier six oysters 19. a dozen 38.

Olives Marinées ✓ marinated picholine, castelvetro, gaeta 6.

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

Le Cachat ✓ herbed goat cheese, lavender, honey, toasted baguette 10.

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

Escargots de Bourgogne en Croûte burgundy wild snails, garlic butter, puff pastry 18.

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

Choux de Bruxelles ✓ brussel sprouts, garlic, shallots, brown butter 10.

Pommes Frites ✓ french fries, aioli 8.

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

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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