

# Mignon

## PRIX FIXE \$24

*Small Plate or 2-Charcuterie, Viande, Cheese Plate or Dessert*

### A LA CARTE

#### **Small Plates \$8**

- \*Chilled Almond Gazpacho, Figs & Almonds
- \*Oeufs en Cocotte: Baked Eggs, Leeks, Cream
- \*Heirloom Tomato, Olive Oil, Sea Salt
- \*Market Salad
- \*Paté de Campagne, Mustard, Caperberries
- \*French Ham & Brie Sandwich
- \*Varzi Salame & Pecorino Pepato Sandwich

Escargots en Croûte (+\$1)

Frog Legs Provençal (+\$2)

Smoked Fish Plate

**Viande \$14** Hanger Steak, Maître d'Hôtel Butter, Roasted Potatoes

#### **Extras \$6**

- \* Mac & Cheese
- \*Marcona Almonds, Walnuts and Olives
- \*Raw Roots & Butter
- \*Warm Dates, Olive Oil, Fleur de Sel

**Desserts \$7** Lucie's Cakes // Vanilla-Peach Pot de Creme

**CHARCUTERIE** \$5 each, \$12 for 3

*Served with Baguette, Butter, Mustard and Cornichons*

Jamon Serrano, Speck, Mortadella, Bresaola, Saucisson Sec, Creminelli Varzi Salame

**LES FROMAGES** \$5 each, \$12 for 3, \$18 for 5

*Served with Baguette and Accompaniments*

Etorki, Brebrousse, Cantal, Comté, Mahon, Andereer Traum, Quadrello, Caña di Cabra, Bleu des Basques

\*Starred items are \$5 during Happy Hour.