

# LA CAMPAGNE

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RESTAURANT

*Tasting menus for groups of six or more require advanced notice.  
Please ask your host for assistance in making arrangements*

## Bistro Menu

Four Courses \$65  
Appetizer  
Fruits de Mer / Salades  
Entrée  
Dessert

## Gourmand Tasting Menu

Six Courses \$85  
Amuse Bouche  
Appetizer  
Fruits de mer / Salades  
Entrée  
Cheese Course  
Dessert

*Foie Gras supplemental \$11*

*Oysters supplemental \$6*

## Cheese Table

A selection of Artisan and Farmstead cheeses

Served with house made breads + croutes, mustards + jams

Choose three...\$12 per person - Choose four...\$16 per person - Choose five...\$20 per person

Brie — France, Cow's milk, double cream, bloomy rind, classic and luxurious

Cypress Grove Purple Haze — California, goat's milk, lavender, fennel pollen

Cypress Grove Humbolt Fog — California, goat's milk, ash layered, tangy, crumbly

Pecorino di Vino — Italy, sheep's milk, bathed in wine, flaky

Maytag Blue — Iowa, cow's milk, rich, creamy and assertive, handmade, legendary

Piave — Italy, cow's milk, aged 12 months, vecchio, sweet, nutty, crunchy

Beemster XO — Holland, cow's milk, aged gouda 26 months, crumbly

Valley Shepherd Carameaway — NJ, raw mixed milk, caraway seeds, cave aged

Valley Shepherd "Shepherd's Basket" — NJ, raw sheep's milk, cave aged 5 months, rich deep flavor

Valley Shepherd Crema de blue — NJ, raw mixed milk, cave aged blue, "ice cream" of the blues

## Appetizers

- Soup du Jour. . .from the chef's pantry. . .priced daily  
Seared Foie Gras. . .smoked bacon, brioche toast, tomato confiture, sour cherry gastrique. . .22  
Escargot Dijon. . .puff pastry wrapped, roasted shallot, Dijon brandy butter. . .12  
Wild Mushroom and Brie Crepe. . .warm with tomato coulis and buttered leeks. . .12  
Smoked Duck Rillettes. . .cornichons, wine pickled pearl onion, croutes, fig jam. . .15  
Prosciutto + Melon. . .extra virgin olive oil, cracked black pepper, red wine syrup. . .14

## Fruits de Mer + Salades

- Oysters on the half shell. . .green tobiko, verjus "mignonette". . .market  
Lavender Cured Salmon. . .new potato and chive salad, citrus vinaigrette, croutes. . .14  
Crab Cake. . .wilted spinach, country mustard aioli, smoked tomato compote. . .15  
Green Salad. . .balsamic vinaigrette, pickled red onion, cucumber, tomato. . .8  
Caprese Salad. . .tomato, red onion, fresh mozzarella, basil vinaigrette. . .13  
The Beet Salad. . .orange bread pudding croutons, chevre, spinach, citrus vinaigrette. . .12

## Entrees

- Salmon. . .enoki chive salad, green tobiko vinaigrette, wasabi pea puree, pomegranate "BBQ" sauce. . .28  
Swordfish. . .grilled and served with asparagus risotto and lemon caper butter. . .29  
Magret Duck Breast. . .farmhouse scrapple, asparagus, mushroom and veal jus, new potatoes. . .29  
Rack of Lamb. . .pan roasted, minted orzo, smoked plum tomato, wilted spinach, demi glace. . .32  
Veal Bolognese Pappardelle. . .home made pasta tossed with veal and tomato ragout. . .27  
Filet Mignon. . .brioche chive pudding, crisp pancetta, buttered haricot vert, demi glace. . .36