

FRENCH CONNECTION WINES

Food

French Inspired Boards

Small Charcuterie Board 35
Comté Cheese, Saint Angel Triple Cream Cheese, French Country-Style Pâté, Bayonne Ham, Marcona Almonds, Olives in Herbs de Provence, Dried Apricots, Whole-Grain French Mustard, Fig Jam, Sweety Drop Peppers, and Cornichons. Served with Sliced Baguette, Petit Toasts, and Gluten-Free Crackers.

Large Charcuterie Board 45
Mimolette Cheese (aged 6 months), Comté Cheese, Saint Angel Triple Cream Cheese, Duck Breast, French Country-Style Pâté, Bayonne Ham, Marcona Almonds, Olives in Herbs de Provence, Dried Apricots, Whole-Grain French Mustard, Fig Jam, Sweety Drop Peppers, and Cornichons. Served with Sliced Baguette, Petit Toasts, and Gluten-Free Crackers.

French Baguette & Butter Board 8
[Extra Butter] 2.50
Freshly baked French baguette served with butter and salts:

Echire AOC Butter – a famed artisanal French butter made from the milk of cows from the small village of Poitiers and La Rochelle. It has a uniquely delicious taste and incredibly creamy mouthfeel. Echire butter has delicate flavors with notes of hazelnut.

Sel Gris de Guerande – also known as Celtic Sea Salt, is coarse French sea salt. Its gray color comes from minerals found at the bottom of the salt evaporation pans from which the salt is harvested. *Sel Gris* is moist, typically containing 13% residual moisture.

Maldon Crystal Sea Salt Flakes – soft and crunchy with fresh intensity and clean flavor, offering a perfect balance of natural minerals. Produced with the same traditional artisanal techniques since 1882, these flakes are certified organic by the Organic Food Federation.

Crackers

Petit Toasts 5
Gluten-Free Crackers 5

Desserts

Éclairs

Chocolate Mousse Éclair 4.50
Filled with chocolate mousse and topped with dark chocolate ganache.

Pistachio Mascarpone Éclair 4.50
Filled with mascarpone diploma cream, topped with pistachio white chocolate ganache, and garnished with mini chocolate chips & chopped pistachios.

Espresso Éclair 4.50
Filled with espresso diplomat cream and topped with dark chocolate ganache.

Macarons

Dark Chocolate Macaron 2.50
White Chocolate Macaron 2.50
Raspberry Macaron 2.50
Apricot Macaron 2.50
Lemon Poppy Seed Macaron 2.50
Pistachio Macaron 2.50

Beverages

Bottled Water (Sm/Lg) 2/5
La Croix Sparkling Water 2
Coconut Water 2.50
Cold Brew Coffee 5