

# cafe chloe

wednesday february 5, 2009

**humboldt fog** 13.5      **fromage plate** 13.5      **...to share** 17.  
cypress grove, california      piedmont, italy  
-covered rind      cow & sheeps milk, pressed w/ barolo  
semi-soft, soft-ripened      semi-      must      **cantalet**  
france  
natural rind  
semi-firm, young version of cantal  
**accompaniments- raisin-pistachio compote, torrantes gelée, & honeycomb**

## SMALL BITES

special small bite: **quiche of jambon de paris & gruyère** 7.5

**soup du jour- manhattan clam chowder**  
cup 4 bowl 6.5

**charcuterie du jour- garlic sausage,  
rosette de lyon, & ticino felino**  
served with grilled bread, pickles and mustard 10.5

**bistro salad with poached egg** 8.

**house green salad** 6.5

**pommes frites with trio of dips** 7.5

**house-marinated olives** 7.

**savory custard- tarragon & sundried tomato**  
with toasted brown bread 9.75

**tarte flambée** 8.5  
bacon, caramelized onion, & crème fraiche flatbread

**mushroom & bleu d'auvergne tart** 8.5

**brandade de morue croûtons** 8.5

## ENTRÉE'S

**macaroni, pancetta & bleu d'auvergne gratin** 14.75

**mussels grenobloise- brown butter, capers, lemon supremes, croutons, and pommes frites** 16.75

**trout amandine- farm-raised idaho trout w/ haricots verts, almonds, mashed potatoes, & beurre rouge** 20.

**duck confit with sherry-green peppercorn sauce, lentils du puy, and braised endive** 22.

**choucroute garnie- smoked pork loin, braised pork belly, garlic sausage, sauerkraut, & steamed fingerlings** 23.

**steak & frites with port-shallot butter, asparagus, and button mushrooms** 20.

## entrée specials

**fish du jour: local halibut with sundried tomato-white wine sauce, sautéed spinach, & mashed potatoes** 21.  
Suggested pairing... prius de morana 2007 verdejo (rueda, spain) 8.5g 32 btl

**plat du jour: catalan-style cassoulet with braised lamb, toulouse sausage, pancetta, white beans, & porcini mushrooms with haricots verts** 22.  
suggested pairing...nomad cab/syrah/carmenere 2005 (chile) 7.5 btl 34.

## DESSERTS

**affogato- drawn espresso with vanilla bean ice cream** 7.

**fromage plate** 13.5 **...to share** 17.

**crème brûlée** 7.

**bitter-sweet chocolate pot de crème** with whipped cream and brandied cherries 8.

**pear-rosemary galette with crème fraîche ice cream** 8.5

**pistachio bread pudding with espresso caramel & vanilla ice cream** 8.5

**housemade ice cream: vanilla, crème fraîche, & specials: brown sugar cake** □ **dulce de leche**

☞ our menu features all-natural meats & poultry and sustainable seafood ☞

☞ dear guests... in order to provide you with the highest quality food possible, we prepare all of our menu items to order. due to the small size of our kitchen, on occasion, there may be a slight delay in all entrees arriving at the table. ☞