

National Cheese Day Celebration
June 2 – June 8

CAFÉ  ARCHITECTES

Prix Fixe | \$39

CHEF'S GARDEN BABY GREENS | Comté-Vieux,
pomegranate, smoked duck

BRAISED SHORT RIB | Saint-André polenta, baby
turnips, maitake mushrooms

CHEVRE PANNA COTTA | granola, raspberries, roasted
almonds



Flight | \$20

St. Rocco Brie – *triple crème, buttery and creamy*
paired with Crémant de Limoux “Thomas Jefferson”,
Gérard Bertrand

Morbier - *rich and creamy, with a slightly bitter aftertaste*
paired with Pinot Noir “Vieilles Vignes” Roche de Bellene

Cantalet - *mild, buttery and nutty flavor*
paired with Quincy, Philippe Portier Sauvignon Blanc



CHESTNUT
PROVISIONS