

WINE SUGGESTION

BEER SUGGESTION

**FRISÉE SALAD**

*Bacon flan, Crisp shallot rings, Chive, Warm mustard vinaigrette, Poached egg*

**CHEVRE CHAUD SALAD**

*Organic greens, Roasted pine nuts, Honey balsamic vinaigrette, Confit grape tomatoes*

**ANCHOVY SALAD**

*White Spanish anchovies, Confit red bellpepper, Roasted eggplant*

**GORGE CHEESE SELECTION**

*Mimolette\*\*\**

**COUNTRY PATE**

*Pickled baby king oyster mushroom, House salad*

**HEAD CHEESE**

*Mustard sauce, Poached potatoes\*\*\**

**CHICKEN LIVER PARFAIT**

*Cornichons, Country bread*

**SMOKED OYSTER MOUSSE**

*Beef jus en gelée, Whole grain cracker*

**MACKERAL TARTINE**

*Extra virgin olive oil poached mackerel, Arugula, Parmesano reggiano, Rustic baguette*

**PIG EAR TARTINE**

*Pig ear confit, Italian black truffles, Mushroom duxelle, Parmesano reggiano, Rustic baguette*

**VEGETABLE TERRINE**

*Zucchini, Eggplant, Bell pepper, Squash, Tomato confit, Pistou*

**RED SNAPPER AND SCALLOP TERRINE**

*Citrus reduction, Fines herbes salad*

**GORDAWG**

*Smoked mortau sausage, Honey cornbread, House mustard, House ketchup*

**BEER SAUSAGE**

*Served cold, House mustard, Poached fingerling potatoes, Choucroute*

**GORGE SAUSAGE**

*Toulouse style pork sausage, Sauteed summer vegetables\*\*\**

GORGE includes a Natura water charge of \$2 per person. Tap water is available upon request.

## St. Honoré

*Named after the patron Saint of pastries, this classic French dessert is traditionally made with cream filled choux puffs, lavished with chantilly and set on crisp puff pastry.*



### Classic Vanilla

Vanilla bean pastry cream, crunchy caramel, vanilla chantilly

### Chocolate

Dark chocolate pastry cream, chocolate chantilly, chocolate macaron

### Lychee Raspberry

Rosewater pastry cream, lychee fruit, raspberries, vanilla chantilly

### Pistachio

Pistachio pastry cream, bing cherries, pistachio chantilly, pistachio macaron

### Mocha

Coffee pastry cream, mocha chantilly, chocolate almond truffle

