



L'AUBERGE
PROVENÇALE

Seafood Grazing Board

~ \$125 ~

HOUSE CURED SALMON
RAW OYSTERS MIGNONETTE
CRAB AND ARTICHOKE DIP
OLD BY KEY WEST PINK SHRIMP
PICKLED RADISH (SEASONAL SELECTION)
PICKLED ONIONS
ENDIVE LEAVES
CAPERS/CAPER BERRIES
CREAM CHEESE WITH DILL
SLICED LEMONS
SLICED AVOCADO
HARD BOILED EGGS
ROUILLE
CRACKERS, LAVASH, CROSTINIS

Cheese and Charcuterie Grazing Board

~ \$95 ~

PROSCUITTO OR JAMBON
SALAMI
SOPRESSO
SMOKED DUCK BREAST
SELECTION OF 3 LOCAL CHEESES
HOUSEMADE JAM
CORNICHONS
DIJON MUSTARD
MARINATED CUCUMBERS
SEASONAL FRUITS
ALMONDS
MARINATED OLIVES, FENNEL, ORANGE
BABA GANOUSH
ROASTED, CANDIED WALNUTS
FIG JAM
CRACKERS, LAVASH, CROSTINIS