

# *La Marmotte*

**Fridays Noon – 2pm outside with live music**

## *Lighter Side*

**Butter Poached Warm Shrimp Salad** bibb lettuce, avocado, tomato, truffle soy vinaigrette...15

**Moules Marinière** shallots, white wine, local herbs and garlic scapes...15

**Charcuterie and Cheese Plate** chicken liver mousse, prosciutto, cheese selection, cranberry hazelnut crisps...18

**Creamy French Onion Soup** tempura cave aged gruyere...12

**Local Roasted Red and Yellow Beet Salad** mixed greens, goat cheese wontons, Evoo, balsamic vinegar...12

**Organic Salmon Crispy Tacos** guacamole, capers, orange soy sauce...14

**Ahi Tuna Carpaccio** sliced tomatoes, avocado, orange soy...17

**Caramelized Onion and Goat Cheese Tart** crispy bacon, carrot ginger sauce...12

**Butternut Squash and Tomatillo Soup** toasted pinenuts, aged balsamic...12

**Smoked Rainbow Trout and Spinach Salad** orange segments, Roquefort, candied hazelnuts, balsamic vinaigrette...15

## *Sandwiches (served with house cut fries)*

**Marmotte Beef Sliders** with apple wood smoked bacon, cheddar, grilled onions...15

**Grilled Chicken Pesto and Gruyere Cheese Panini** grilled zucchini and summer squash...15

**Tomato and Cheddar Grilled Cheese**...14

**Croque Monsieur** prosciutto, gruyere, béchamel sauce...15 **(Croque Madame +\$2)**

## *Main Courses*

**Slow Baked Scottish Salmon** basil, tomato, corn and French bread salad...22

**Coq au Vin** red wine braised chicken, bacon mashers, braised red cabbage...18

**Steak Frites** hanger steak pounded thin, sauce au Poivre...19

**Black Sesame Seed Dusted Halibut** butternut squash puree, black quinoa, sage brown butter...30