

# FRENCH CELLAR

BY *Partage*

## Dine In Menu

### CHEESE BOARD

Selection of French Cheese  
served with bread and butter

\$20

### CHARCUTERIE BOARD

Selection of charcuterie served  
with bread & butter

\$20

### SALMON BOARD

4 slices of smoked salmon  
served with blinis & butter

\$20

### ESCARGOTS PLATE

12 escargots with garlic butter  
served with bread

\$20

### ASK FOR OUR SPECIALS

#### WINE FLIGHT (for 1 person) \$30

3 tasting glasses of Champagne, Red and white

#### WINE FLIGHT BOARD (for 1 person) \$45

Mix of charcuterie, cheese & salmon with 3 tasting glasses wine pairing

### Wines By The Glass

#### ROSE

M de Château Minuty 2018 \$9

#### CHAMPAGNE

Taittinger brut la Française \$15

#### WHITE

Gewurztraminer Lucien Albrecht Reserve 2016 \$9

Chardonnay Chablis 1er Cru Romain Collet Les Forêts 2015 \$13

Sauvignon blanc Sancerre Domaine Thomas & fils Le Pierrier 2018 \$15

Chardonnay Saint Aubin en Remilly 1er Cru JC Boisset 2016 \$17

#### RED

Pinot Noir Bouchard Ainé & fils Pommard \$15

Pinot Noir Laroche Mas la Chevalière \$9

Syrah Crozes Hermitage Alleno & Chapoutier 2014 \$10

Châteauneuf du Pape Domaine du Beaurenard 17 \$15

Grenache/syrah Gigondas E.Guigal 2016 \$13

Bordeaux blend St Emilion Grand Cru Chateau Teyssier 2015 \$15

Bordeaux blend St Julien Château du Glana 2012 \$15

ASK US ABOUT OUR FRENCH WINE CLUB AND GET 10% DISCOUNT ON YOUR PURCHASE

Open Tuesday to Saturday 3 to 7 pm | [www.partage.vegas/cellar](http://www.partage.vegas/cellar) | [@frenchcellarbypartage](https://twitter.com/frenchcellarbypartage) | 702 608 5233

# **FRENCH CELLAR** **BY** *Partage*

## **Pre-Order Available to go**

(48 hours in advance)

For all the options below, we recommend the portions for 2 persons  
but it can be customized for any number of persons.

### **SURF TRAY | \$170 Plus Taxes**

12 Oysters	6 Slices of Smoked Salmon	1.5 -2 lb. Lobster Cooked & Ready to Eat
2 King Crab Legs Cooked & Ready to Eat	12 Shrimps	Butter, Bread & Condiments
Add Caviar & a Bottle of Champagne for \$100		

### **TURF TRAY | \$100 Plus Taxes**

5oz. of Foie Gras	Duck Rillettes	Sliced Salchichon
Sliced Chorizo	French Style Dried Salami	Grilled Eggplant & Truffle Spread
Truffled Butter	Bread, Cornichons & Fig Jam	

### **CHEESE TRAY | \$70 Plus Taxes**

Mimolette	Comté 12 Month Aged Brie	Brillat Savarin
Blue Cheese	Pont l'Eveque	Camembert
Truffled Butter	Bread, Dried Fruits & Jam	

### **RACLETTE TRAY | \$70 Plus Taxes**

Raclette Cheese	Steamed Potato	White Ham
Cured Ham	Dried Salami	Cornichons
Raclette Machine Rental Included		

**ASK US ABOUT OUR PRIVATE DINNER & WINE TASTING AT YOUR HOUSE**

**GIFT CARDS AND GIFT BASKETS AVAILABLE**

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