

# Assorted Tartines



Pair with  
Napa Valley  
Chardonnay

## 1) PROSCIUTTO, FOIE GRAS FIG PUREE SPRING MIX

In a thin slice of prosciutto, spread fig puree, then add spring mix and foie gras. Roll tight, serve with grilled country bread.

## 2) BRIE AND SAUCISSON SEC

On a slice of grilled country bread, place a slice of brie cheese and a piece of walnut, ready to eat. On a second slice, lightly spread butter then add thin slices of saucisson sec and a cornichon.

## 3) SALMON RILLETTE

Steam the salmon, then break it in little pieces. When cold, add the diced shallots, cilantro, then the mustard and Fromage Blanc, mix gently, add lemon juice, salt & pepper. Chill, then make a quenelle. Serve with grilled bread.

Gaby restaurant at  
Sofitel New York

