



PATÉS

SPICY PÂTÉ | \$6.00 PER .25LB

Local heritage pork, seasoned with cream, local Boonville Piment d'Espelette

DUCK & ORANGE PÂTÉ | \$11.00 PER .25LB

Organic Mary's duck, organic pork, seasoned with cream, eggs & orange

PÂTÉ BRETON | \$7.00 PER .25LB

Local heritage pork, onions, milk, eggs, red wine, spices

PÂTÉ GRAND MERE | \$8.00 PER .25LB

Local heritage pork, organic chicken liver, parsley, Cognac bread, milk & cream

SPECIALTY CHARCUTERIE

PORK RILLETES | \$10.50 PER 4OZ JAR - \$16 PER 6OZ JAR

Slow cooked pork, worked into a rich & creamy spread, finished with goose fat

CHICKEN LIVER MOUSSE | \$9 PER 0.25LB **SOLD OUT**

Organic chicken liver, duck fat, infused milk, onions

PARISIAN STYLE JAMBON | \$8.00 0.25LB

Whole local heritage ham prepared Parisian style, infused with vegetable brine & slow cooked

SAUCISSON A L'AIL | \$20.00 PER LB **SOLD OUT**

Local heritage pork ham prepared Parisian style, infused with vegetable brine & slow cooked

SAVORY PASTRIES - PRE ORDER ONLY

CREAMY POTATO TOURTE | \$12.00 APPROX. 0.70LB

Organic Russet potatoes, garlic, lemon creme fraiche, salt, pepper. Wrapped in hand-made puff pastry

FEUILLETEE DE JAMBON FOR 2 | \$25 APPROX. 1 LB

House-made ham layered with bechamel, and emmental cheese, encased in hand-made puff pastry

SALMON & SCALLOP BRIOCHE FOR 2 | \$30 APPROX. 1 LB

Handmade brioche dough, salmon, scallops, cream, egg, Espelette pepper, and spices

SAUSAGES - SOLD FROZEN

SAUCISSE TOULOUSE | \$15.00 PER LB **3 POUNDS LEFT**

Ground organic pork butt and belly seasoned with salt and white pepper

SAUCISSE CHIPOLATA | \$17.00 PER LB - **SOLD OUT**

Ground organic pork butt and belly seasoned with salt, white pepper, nutmeg and garlic

SAUCISSE MERGUEZ (NO PORK) | \$20.00 PER LB **2 POUNDS LEFT**

Williams Ranches lamb, beef fat, harissa paste, olive oil, mint, smoked paprika, garlic, salt, spices

We also ship statewide! Orders placed after Wednesday will be shipped the following Monday. If you have any questions or inquiries please reach out to us at contact@maisonporcella.com.