

MAISON PORCELLA
Artisanal - Charcuterie - Catering
Marc-Henri JEAN-BAPTISTE
Chef Charcutier



Visit Us
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MENU

WEEK OF 7/27

CHARCUTERIE

Pate Grand-Mere \$8.00/0.25lb
Organic pork with chicken liver,
parsley, cream, eggs and bread.

Duck Pate Green Peppercorn \$11.00/0.25lb
Organic Liberty duck, Organic pork,
seasoned with cream, eggs,
green peppercorn.

Jambon de Paris \$7.00/0.25lb
Organic pork, cooked vegetable
brine.

Spicy Pate \$7.00/0.25lb
Organic pork seasoned with
cream, local Boonville Piment
d'Espelette.

Pate de Campagne \$8.00/0.25lb
Organic pork, white wine, cream
and eggs.

Pate Breton \$8.00/0.25lb
Organic pork, red wine, spices,
cream and eggs.

Pork Rillettes \$16.00/6oz jar
Slow cooked pork, worked into
a rich and creamy spread.
Finished with goose fat.

SAVORY PASTRIES

Pate Pantin \$15.00/each
Approx. 0.50lb
Ground organic pork butt
and belly, eggs, cream, herbs.
Wrapped in hand-made puff pastry.

Creamy Potato Tourte \$12.00/each
Approx. 0.50lb
Organic Russet potatoes, garlic,
creme fraiche, Parmesan cheese,
salt, pepper.
Wrapped in hand-made puff pastry.

Salmon & Scallop \$30.00/each
Brioche for 2
Approx. 0.75lb
Homemade brioche dough, Salmon,
scallops, cream, egg, Espelette pepper,
salt and spices.

DELIVERY

Sonoma County & Bay area (extra cost)
Overnight shipping in California
min. order \$50

MAISON PORCELLA

Back on track!

It has been so long, too long since we last talked to you...

We have used this very special time to rethink our position in the middle of a pandemic. A lot has happened, we are still figuring out how to keep our baby "Maison Porcella" growing. Rules change daily and adapting is not an easy or fun game but this challenge has pushed us higher in our expectations.

We have decided not to talk about everything that is happening about the Black Lives Matter protests even if it obviously touches us deeply, but we keep these important talks private. We are surrounded with people who love us and support us, and we try to do the same, we believe in education and equity and hopefully the world we know will turn into a better one but that is a talk for another time, another place...

We are back and Chef Jean-Baptiste is not only offering is fine handmade charcuterie but also savory pastries! Hours of hard work, prepping dough & recipes to bring on your table a delicious taste of France! Potatoes and Cheese Tourte, Pate Patin filled with pork mixed with white wine and herbs, both wrapped in our amazing house made puff pastry! Our Salmon and Scallops Brioche will take you to heaven, we recommend to share, but we would completely understand if you ate it all!!!

We just can't wait to see you and we will have more great news to share with you soon!

You can email us and place your order, we deliver in Sonoma County (delivery fee) and Bay Area (min. order \$50 + delivery fee/shipping)

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Potatoes & Cheese Tourte



Pork Rillettes



Spicy Pate

