

# { B O U C H O N }



Half Dozen Oysters \$18.00 | Full Dozen Oysters \$36.00 | Crispy Pig Ears \$12.00



## APPETIZERS

### Soupe du Jour

seasonal soup of the day

~ or ~

### Escargots de Bourgogne

Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry

~ or ~

### Salade Maraîchère au Chèvre Chaud

mixed greens, warm goat cheese, baguette croûton & herbes de Provence with red wine vinaigrette

### Soupe à l'Oignon

caramelized sweet onions with beef jus, country bread & Comté cheese  
(\$15.00 Supplement)



## ENTRÉES

### Quiche du Jour

Bouchon Bakery quiche served with mixed greens

~ or ~

### Croque Madame

grilled ham & cheese sandwich  
on brioche with a fried egg & sauce Mornay,  
served with French fries

~ or ~

### Salade de Saumon

pan-seared Scottish salmon with mixed greens,  
marinated summer vegetables & red wine vinaigrette

### \*Steak Frites

pan-seared filet steak, caramelized shallots &  
mâitre d'hôtel butter served with French fries  
(\$20.00 Supplement)



## DESSERT

### Crème Caramel

vanilla bean custard

~ or ~

### Crème Glacée ou Sorbet aux Fruits

house ice cream / sorbet



**\$40.00 per person | Lunch**

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## ENTRÉES

### Gnocchi à la Parisienne

sautéed gnocchi with a fricassée of summer vegetables

~ or ~

### Truite Amandine

sautéed Idaho rainbow trout with haricots verts, toasted almonds & beurre noisette

~ or ~

### Steak Frites

pan-seared filet steak, caramelized shallots & maître d'hôtel butter, served with French fries

### Steak au Poivre

pan-roasted American wagyu New York strip steak served with French fries & sauce au poivre  
(\$45.00 Supplement)



## DESSERT

### Bouchons au Chocolat

dark chocolate sauce, cocoa nibs, vanilla ice cream

~ or ~

### Crème Caramel

vanilla bean custard

~ or ~

### Crème Glacée ou Sorbet aux Fruits

house ice cream or sorbet



**\$60.00 per person | Dinner**