

{ B O U C H O N }

AUGUST + SEPTEMBER MIAMI SPICE MONTHS

APPETIZERS

Soupe du Jour

seasonal soup of the day

~ or ~

Salade Maraîchère au Chèvre Chaud

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

~ or ~

Escargots de Bourgogne

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



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



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

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.