

# { 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



### ENTRÉES

#### Quiche du Jour

Bouchon Bakery quiche served with mixed greens

~ or ~

#### Salade de Saumon

Pan-seared Scottish salmon served with mixed greens,  
marinated summer vegetables and a red wine vinaigrette

~ or ~

#### Croque Madame

Grilled ham and cheese sandwich on brioche, topped  
with a fried egg and sauce Mornay, served with French fries



### DESSERT

#### Crème Caramel

vanilla bean custard

~ or ~

#### Crème Glacée ou Sorbet aux Fruits

house ice cream or sorbet



**\$35.00 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.