



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 ~

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



MAIN COURSE

Gnocchi à la Parisienne

sautéed gnocchi with a fricassée of summer vegetables

~ or ~

Truite Amandine

sauteed Idaho rainbow trout with haricot verts, toasted almonds & beurre noisette

~ or ~

Steak Frites

pan-seared filet steak, carmelized shallots & maitre d'hotel 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

ice cream / sorbet



\$65.00 per person