

{ B O U C H O N }



Half Dozen Oysters \$18.00 | Full Dozen Oysters \$36.00

Crispy Pig Ears \$12.00 | Escargots de Bourgogne \$24.00



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

Soupe à l'Oignon

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



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

*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.