BOUCHON

KEEPING IT SPICY

CORAL GABLES, FL

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 Parisian style gnocchi with roasted winter squash, celery root,
braised kale, butternut fondue, pumpkin seeds & sage

~ or ~

Truite Grenobloise
sautéed Idaho rainbow trout with cauliflower florets capers,
lemon suprêmes, brioche and beurre noisette

~ or ~

Poulet Rôti
roasted chicken served with potato purée,
melted cabbage, bacon lardons & chicken jus

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

*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.
PLEASE NOTE THAT THE CHECK INCLUDES AN 18% SERVICE CHARGE