

BOUCHON

SEAFOOD

*Huîtres

oysters
\$34.00 ½ doz.

Crevettes

4 shrimp
\$28.00

Moules

mussels
\$24.00 1 doz.

Demi-Homard

½ lobster
\$37.00

*Palourdes

clams
\$3.00 ea.

*Petit Plateau

½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$105.00

*Grand Plateau

1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels
\$185.00

*Regiis Ova Sturgeon Caviar

served with traditional
accoutrements & toasted brioche
\$130.00 (1 oz.)

STARTERS

Laitue

Bibb lettuce & garden herbs
with house vinaigrette
\$18.50

*Salade Lyonnaise

escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$22.50

Escargots de Bourgogne

Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$24.00

Soup à l'Oignon

caramelized sweet onions with
beef jus, country bread &
Comté cheese
\$26.00

BRUNCH

Pain Perdu

French toast served with crème chantilly & seasonal fruit
\$17.50

Quiche du Jour

Bouchon Bakery quiche served with mixed greens
\$22.00

Flacons d'Avoine

rolled oats, almond milk, chia seeds, medjool dates,
seasonal fruit, almond butter, mixed nuts,
seed & grain granola
\$18.50

Toast a l'Avocat

grilled pain de campagne, Hass avocado, radish, ricotta salata
\$21.00

Benedicte au Homard

Maine lobster with Bouchon Bakery English muffin,
two poached eggs, sweet corn,
hen of the woods mushrooms, sauce hollandaise
\$42.00

MAIN COURSES

*Steak Frites

pan-seared filet steak,
caramelized shallots & maître d'hôtel butter,
served with French fries
\$59.00

Moules au Safran

Maine bouchot mussels steamed with white wine,
Dijon mustard & saffron, served with French fries
\$45.00

*TAK Room Burger

American wagyu cheeseburger, lettuce,
red onion, tomatoes, dill pickles & secret sauce
served with French fries
\$36.00

*Croque Madame

grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$29.50

*Salade de Saumon

pan-seared Scottish salmon with mixed greens,
marinated spring vegetables & red wine vinaigrette
\$39.00

Poulet Tartine

chicken waldorf tartine with walnuts, Fuji apples,
grapes & Bibb lettuce on toasted pain de campagne
served with French fries
\$29.00

ACCOMPANIMENTS

Pommes Lyonnaise

Yukon gold
potatoes &
caramelized
onions
\$15.00

Epinards

sautéed
spinach
\$15.00

Bacon

Hobbs'
applewood
smoked bacon
\$15.00

Pommes Frites

French fries
\$10.00
with truffles
\$19.00

*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.