

# { B O U C H O N }

**Bonne Fête Des Mères | 10 Mai 2026**

## FRUITS DE MER

**\*Huîtres**  
oysters  
\$34.00 ½ doz.

**Moules**  
mussels  
\$24.00 1 doz.

**Crevettes**  
4 shrimp  
\$28.00

**Demi-Homard**  
½ lobster  
\$37.00

**\*Palourdes**  
clams  
\$3.00 ea.

**\*Petit Plateau**  
½ lobster, 8 oysters, 2 shrimp,  
4 clams, 8 mussels  
\$98.00

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

## CAVIAR

**\*Regiis Ova Ossetra Caviar**  
served with traditional accoutrements  
& toasted brioche  
\$150.00 (1 oz.)

## HORS-D'OEUVRES

**Escargots de Bourgogne**  
Burgundy snails, parsley-garlic butter  
& Bouchon Bakery puff pastry  
\$24.00

**Toast à l'Avocat**  
grilled pain de campagne, piquillo marmalade,  
Haas avocado, radish & ricotta salata  
\$21.00

**\*Rillettes aux Deux Saumons**  
fresh & smoked salmon rillettes  
served with toasted croûtons  
\$24.00

**\*Terrine de Foie Gras de Canard**  
with toasted baguette  
\$36.00

**Sélection de Fruits de Saison**  
seasonal fruit plate  
\$21.00



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## DÉBUT

**\*Tarte au Saumon Fumé**  
smoked salmon with everything bagel tart,  
crème fraîche & caper dill vinaigrette

ou

**Crêpe aux Fraises**  
Harry's Berries strawberries, toasted almonds,  
crème fraîche Chantilly

ou

**Gnudi de Printemps**  
ricotta & Parmesan dumplings with Morel mushrooms,  
asparagus, fava beans & fines herbes cream

ou

**Soupe à la Tomate**  
San Marzano tomato soup, with garlic croutons  
& Comté cheese

## PLATS PRINCIPAUX

**\*Bénédictine au Homard**  
poached Maine lobster with Bouchon Bakery English muffin,  
two poached eggs, English peas, roasted mushrooms,  
onion confit & sauce Hollandaise

ou

**Crevettes et Mais Blanc**  
pan-seared shrimp with Anson Mills grits,  
sauce Thermidor & chow chow relish

ou

**Poulet et Gaufres**  
roasted chicken with sourdough waffle,  
Crown maple syrup & sauce Chasseur

ou

**\*Steak et Œufs**  
grilled New York steak served with two eggs any style,  
crispy hash browns, sauce Bearnaise  
& toasted pain de campagne

## DESSERTS

**Mignardises**

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\$90.00 per person

## CHILDREN'S MENU

**Petit-Déjeuner Américain**  
two scrambled eggs served with  
bacon and sausage, toast &  
side of fruit

**Gaufres au Levain**  
sourdough waffle with  
Valrhona chocolate chips  
& Crown maple syrup

\$19.00

## LES ACCOMPAGNEMENTS

**Pommes  
Lyonnaise**  
Yukon gold pota-  
toes & caramel-  
ized onions  
\$14.00

**Epinards**  
sautéed  
spinach  
\$12.00

**Saucisse  
ou Bacon**  
breakfast  
sausage or  
applewood  
smoked bacon  
\$14.00

**Pommes Frites**  
French Fries  
\$12.00  
**with truffles**  
\$19.00

CHEF DE CUISINE JAIME ESTRADA