

{ B O U C H O N }

Joyeuses Pâques | 31 March 2024

F R U I T S D E M E R

***Huîtres**
oysters
\$32.00 ½ doz.

Moules
mussels
\$12.00 1 doz.

Crevettes
4 shrimp
\$26.00

Demi-Homard
½ lobster
\$35.00

***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
\$164.00

C A V I A R

***Regiis Ova Sturgeon Caviar**
served with traditional accoutrements
& toasted brioche

Ossetra \$120.00 (1 oz.)

Hybrid \$105.00 (1 oz.)

H O R S - D ' O E U V R E S

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$21.00

Toast à l'Avocat
grilled pain de campagne, piquillo marmalade,
Haas avocado, radish & ricotta salata
\$18.00

Biscuit au Babeurre
Bouchon Bakery buttermilk biscuit,
black pepper gravy, Hobbs' bacon & sausage,
Hook's cheddar & Fresno chili
\$21.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$19.25

***Terrine de Foie Gras de Canard**
with toasted baguette
\$34.00



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D E B U T

***Salade de Saumon Fumé**
smoked salmon with tomatoes, red onion, capers,
watercress & dill crème fraîche served with a toasted
pumpernickle

ou

Parfait au Yaourt
vanilla scented Greek yogurt, Bouchon Bakery
granola, fresh fruit & lemon scone

ou

Salade de Betteraves
roasted beets, arugula, orange supremes, toasted
almonds & honey goat cheese

ou

Soupe à la Tomate
San Marzano tomato soup with garlic crouton & Comte cheese

P L A T S P R I N C I P A U X

***Bénédicte au Crabe**
jumbo lump crab with Bouchon Bakery
English muffin, two poached eggs,
English peas, roasted mushrooms & sauce Hollandaise

ou

Hachis de Bœuf Salé
American wagyu corned beef with fingerling potatoes,
savoy cabbage, onion confit, bell peppers,
scrambled eggs & wheat toast

ou

Poulet et des Gaufres
roasted chicken with bacon-chive waffle,
Crown maple syrup & sauce Chasseur

ou

Steak de Jambon
grilled Kurobuta ham steak served with two eggs any style,
Lyonnaise potatoes & wheat toast

D E S S E R T S

chef selection petit fours

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\$72.00 per person

C H I L D R E N ' S M E N U

L'œuf
two eggs any style served
with choice of bacon or sausage,
toast, side of fruit

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

\$19.00

L E S A C C O M P A G N E M E N T S

**Pommes
Lyonnaise**
Yukon gold
potatoes &
caramelized
onions
\$12.00

Epinards
sautéed
spinach
\$12.00

**Saucisse
or Bacon**
Hobbs'
breakfast
sausage or
applewood
bacon
\$12.00

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.