

## { PLATS PRINCIPAUX }

### FRUITS DE MER

#### Grand Plateau

1 lobster, 16 oysters, 8 shrimp,  
8 clams, 9 mussels, seasonal crab,  
special selection  
\$110.00

#### Petit Plateau

1/2 lobster, 9 oysters, 3 shrimp,  
3 clams, 6 mussels  
\$65.00

#### Huîtres

oysters  
\$18.00/1/2 doz

#### Moules

mussels  
\$7.00/1 doz

#### Crevettes

shrimp  
\$19.00/1/2 doz

#### Demi-Homard

1/2 lobster  
market price

#### Palourdes

clams  
\$1.95/piece

#### Crabe

crab  
market price

### SALADES

#### Salade Maraîchère au Chèvre Chaud

mixed greens with red wine vinaigrette,  
warm goat cheese & herbes de Provence  
\$11.00

#### Salade de Cresson et d'Endives au Roquefort et Noix

watercress & endive salad  
with Roquefort, toasted walnuts  
& walnut vinaigrette  
\$12.75

#### Laitue

bibb lettuce with garden herbs  
\$10.50

#### Salade de Poulpe

marinated octopus with grilled  
eggplant, English cucumbers,  
parsley & mint vinaigrette  
\$13.00

#### Salade de Tomates

salad of heirloom tomatoes,  
castelvetrano olive tapenade,  
wilted frisée & fines herbes pistou  
\$12.50

#### Gigot d'Agneau

roasted leg of lamb with garden ratatouille,  
sweet garlic & thyme lamb jus  
\$33.50

#### Steak Frites

pan-seared prime flatiron,  
caramelized shallots, maître d'hôtel butter & French fries  
\$36.50

#### Poulet Rôti

roasted chicken with chanterelle mushrooms,  
caramelized figs, pickled ramps & chicken jus  
\$29.50

#### Boudin Blanc

white sausage with potato purée & French prunes  
\$26.50

#### Carré de Porc

kurobuta pork loin with summer stone fruit, field greens  
& whole grain mustard sauce  
\$34.95

#### Saumon Poêlé

sautéed Scottish salmon with sweet corn succotash,  
toasted orzo & sauce ravigote  
\$32.50

#### Truite aux Amandes

pan-roasted trout with haricots verts,  
almonds & beurre noisette  
\$28.50

#### Moules au Safran

Maine bouchot mussels  
steamed with tomato-saffron broth, melted fennel & pernod  
served with French fries  
\$28.50

#### Gnocchi à la Parisienne

sautéed gnocchi with a fricassée of garden vegetables  
& beurre noisette  
\$26.50

#### Tartine du Jour

open-faced sandwich on toasted levain  
served with French fries  
\$17.95

#### Croque Madame

grilled ham & cheese sandwich on brioche,  
fried egg & mornay sauce  
served with French fries  
\$18.95

### CAVIAR

#### California Sterling White Sturgeon

with toasted brioche  
& crème fraîche  
\$135.00  
(50 gr.)

### HORS-D'OEUVRES

#### Terrine de Foie Gras de Canard

served with toasted baguette  
\$49.00  
(5 oz.)

#### Soupe à l'Oignon

\$9.75

#### Assiette de Charcuterie

served with pickled vegetables,  
Dijon mustard & petite baguette  
\$15.50

#### Soupe du Jour

\$9.00

#### Olives

marinated olives  
\$6.50

#### Quiche du Jour

\$13.50

#### Beignets de Brandade de Morue

cod brandade with  
tomato confit & fried sage  
\$14.00

#### Pâté de Campagne

country style pâté with watercress,  
cornichons & radishes  
\$12.50

#### Rillettes aux Deux Saumons

fresh & smoked salmon rillettes  
served with toasted croûtons  
\$17.50

#### Escargots de Bourgogne

marinated snails in garlic-parsley  
butter with puff pastry  
\$15.50

### FROMAGES

(Served with honeycomb)

#### Hook's Cheddar

cow's milk

#### Capri

goat's milk

#### Vallée d'Aspe

sheep's milk

#### Mt. Tam

cow's milk

#### Valençay

goat's milk

#### Onetik Bleu

sheep's milk

\$9.75 ea. / 3 pc (tasting portion) \$15.25

### DESSERTS

#### Profiteroles

vanilla ice cream  
& chocolate sauce  
\$9.50

#### Tarte au Citron

lemon tart  
\$9.50

#### Pot de Crème

infused custard  
\$9.00

#### Crème Caramel

caramel custard  
\$9.00

#### Crème Glacée/ Sorbet aux Fruits

ice cream/sorbet  
\$5.50

#### Mousse au Chocolat Noir

dark chocolate mousse  
\$9.00

#### Ile Flottante

meringue with vanilla  
crème anglaise,  
almond & caramel  
\$9.00

### LES ACCOMPAGNEMENTS

#### Macaroni au Gratin

macaroni gratin  
\$7.50

#### Pommes Frites

French fries  
\$7.00

#### Betteraves

marinated beets  
\$6.50

#### Epinards

sautéed spinach  
\$7.50

#### Mais d'Été

ragoût of sweet corn  
\$7.50

#### Purée de Pommes de Terre

potato purée  
\$7.00

Las Vegas, Nevada, telephone 702-414-6200

20% Gratuity for parties of 6 or more

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# BOUCHON

## PASTRY

Croissant	\$3.75
Pain au Chocolat	\$4.00
Pecan Sticky Bun	\$4.25
Almond Brioche	\$3.25
Cheese Danish	\$4.25
Banana Nut Muffin	\$3.50
Lemon Currant Scone	\$3.75
Bouchon Pastry Basket (Assortment of Four Bouchon Artisan Pastries)	\$13.00

## BREADS

Brioche & Jam	\$3.00
Wheat Toast & Jam	\$2.50
Cranberry Toast & Jam	\$3.00
Baguette & Cream Cheese	\$4.00
Baguette with Butter, Jams & Nutella spread	\$4.00
Beignets du Jour - Housemade spiced doughnuts with Bouchon Bakery Jam	\$7.00

## FRUIT & YOGURT

Housemade Maple-Almond Granola	\$6.00
Yogurt Parfait	\$6.00
Yogurt with Honey	\$6.00
Tropical Fruit Salad	\$8.00
Mixed Berries & Cream	\$8.00
Cinnamon Oatmeal with Mixed Berries	\$7.00

## SPECIALTIES

Breakfast Américaine	Two eggs any style served with bacon, country sausage & toasted brioche. Your choice of a breakfast pastry, fresh juice & Bouchon blend coffee	\$22.00
Breakfast Jardinière	Two eggs any style, toasted brioche, tropical fruit salad, sautéed spinach, Lyonnaise potatoes, pastry, juice and Bouchon blend coffee	\$22.00
Bouchon French Toast	Bread pudding style with warm layers of brioche, custard & apples. Served with maple syrup	\$12.00
Oeuf Au Gratin du Jour	Baked eggs, mornay sauce, chef's selection of seasonal ingredients & Lyonnaise potatoes	\$16.00
Sourdough Waffles	Sourdough waffles with strawberries, maple syrup & Tahitian vanilla bean butter	\$12.00
Croque Madame	Toasted ham & cheese on brioche with a fried egg & mornay sauce. Served with pommes frites	\$19.00
Quiche du Jour	Classic French tart with a savory custard filling	\$13.50
Boudin Blanc	White sausage with scrambled eggs, croissant & beurre noisette	\$17.00
Salmon Baguette	Smoked salmon with a petite baguette, chive cream cheese, red onion, tomato & capers	\$16.00
Les Oeufs	Two eggs any style, potato croquettes, toasted brioche & your choice of country bacon or country sausage	\$12.50
Corned Beef Hash	Corned beef hash served with two eggs any style & toast	\$18.00
Ham Steak & Eggs	Nueske Farms ham steak, two eggs any style, Lyonnaise potatoes & toast	\$25.00

## SIDE DISHES

Country Bacon	\$5.00	Pommes Frites	\$5.00
Country Sausage	\$5.00	Lyonnaise Potatoes	\$5.00
Country Ham	\$5.00	Épinards - Sautéed Spinach	\$5.00

## FRESH JUICE

	glass	500ml	1000ml
Orange	\$3.50	\$7.00	\$14.00
Grapefruit			
Tomato			
Apple			
Cranberry			

## COCKTAILS

Bellini	\$12.50
Mimosa	\$12.50
Bloody Marie	\$12.50
Espresso Martini	\$12.50

## MILK

	glass	500ml
Milk	\$2.50	\$5.00
Chocolate Milk	\$3.50	\$7.00
Strawberry Milk	\$3.50	\$7.00

## COFFEE

Coffee	\$3.50
Espresso	\$3.00
Cappuccino	\$4.25
Latte	\$4.25
Valrhona Mocha	\$4.75
Bouchon Caramel	\$4.75

## HOT

Fujian Green	\$3.50
Spicy Mint	\$3.50
Meyer Lemon	\$3.50
Earl Grey	\$3.50
English Breakfast	\$3.50
Hot Chocolate	\$3.50

## CHILLED

Iced Coffee	\$3.00
Iced Latte	\$4.25
Large Bottled Water	\$7.00
Ito En Bottled Tea Peach, Green & Lemongrass	\$4.00
Boylan's Soda Grape & Cream	\$4.25