

{ B O U C H O N }

BRUNCH

P A S T R Y		B R E A D S		F R U I T & Y O G U R T	
Croissant	\$3.75	Brioche & Jam	\$3.00	Housemade Maple-Almond Granola	\$5.75
Pain au Chocolat	\$4.00	Wheat Toast & Jam	\$2.50	Yogurt Parfait	\$6.25
Pecan Sticky Bun	\$4.25	Cranberry Toast & Jam	\$3.00	Yogurt with Honey	\$4.95
Almond Brioche	\$3.25	Baguette & Cream Cheese	\$3.95	Tropical Fruit Salad	\$7.50
Cheese Danish	\$4.25	Baguette with Butter, Jams & Nutella spread	\$4.00	Strawberries & Cream	\$7.95
Banana Nut Muffin	\$3.50			Cinnamon Oatmeal with golden raisins & walnuts	\$6.95
Lemon Currant Scone	\$3.75				
Bouchon Pastry Basket (Assortment of Four Bouchon Artisan Pastries)	\$12.95				

SPECIALITIES

Breakfast Américaine	Two eggs any style served with bacon, country sausage, pommes frites & toasted brioche. Your choice of a breakfast pastry, fresh juice & Bouchon blend coffee	\$21.95
Bouchon French Toast	Bread pudding style with warm layers of brioche, custard & apples. Served with maple syrup	\$10.95
Sourdough Waffles	Sourdough waffles with fresh bananas, maple syrup and Tahitian vanilla bean butter	\$11.00
Oeuf & Boudin Blanc	White sausage with scrambled eggs, croissant & beurre noisette	\$19.95
Omlette du Jour	Three egg omlette with country sausage or bacon & toasted brioche	\$16.95
Corned Beef Hash	Corned beef hash served with two eggs any style & toast	\$16.95
Croque Madame	Toasted ham & cheese on brioche with a fried egg & mornay sauce. Served with pommes frites	\$16.95
Salmon Baguette	Smoked salmon with a petite baguette, chive cream cheese, red onion, tomato & capers	\$13.95
Quiche du Jour	Classic French tart with a savory custard filling	\$12.50
Poulet Roti	Roasted chicken with French green lentils, pearl onions, bacon lardons, & sauce Chasseur	\$24.50
Steak Frites	Pan-seared prime flat iron served with maître d'hôtel butter & pommes frites	\$31.00
Truite aux Amandes	Pan-roasted trout with almonds, brown butter & haricots verts	\$24.00
Moules au Safran et à la Moutarde	Maine bouchot mussels steamed in white wine, mustard & saffron, served with pommes frites	\$24.50
Tartine du Tuna	Open-faced sandwich served on toasted levain bread with pommes frites	\$16.95

CHILDRENS' MENU

Children's Breakfast Cereal	\$4.25
Children's Sourdough Waffles	\$5.25

SIDE DISHES

Country Bacon	\$4.50
Country Sausage	\$4.95
Country Ham	\$4.95
Pommes Frites	\$4.50

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FRUITS DE MER

Grand Plateau

1 lobster, 16 oysters, 8 shrimp,
8 clams, 9 mussels, seasonal crab,
special selection
\$98.50

Petit Plateau

1/2 lobster, 9 oysters, 3 shrimp,
3 clams, 6 mussels
\$55.00

Huîtres

oysters
\$15.00 1/2 doz

Moules

mussels
\$6.00/1 doz

Crevettes

shrimp
\$16.00 1/2 doz

Demi-Homard

1/2 lobster
market price

Palourdes

clams
\$1.85/piece

Crabe

crab
priced daily

SALADES ET HORS D'OEUVRES

Salade Maraîchère au Chèvre Chaud

mixed greens with red wine vinaigrette,
warm goat cheese & Herbes de Provence
\$9.75

Laitue

bibb lettuce with garden herbs
\$9.75

Soupe du Jour

\$8.00

Rillettes aux Deux Saumons

fresh & smoked salmon rillettes
with toasted croûtons
\$14.75

CAVIAR

Sterling White Sturgeon

with toasted brioche
& crème fraîche
\$125.00
(2 oz.)

WINE & COCKTAILS

Glass

Sparkling - Roederer Estate, Brut MV	13
Champagne - Laurent-Perrier, Brut MV	19
Champagne - Laurent-Perrier, Brut '96	25
Champagne - Sacy, Brut, Rose, Verzy MV	26
Cocktail - Peach Bellini	11
Cocktail - Mimosa	11
Cocktail - Illy Espresso Martini	11
Cocktail - Spicy Bloody Marie	11

Bottle

Billecart Salmon, Brut MV 1.5ltr	254
Delamotte, Brut, Rose MV	167
Guy Larmandier, Blanc De Blancs, Cramant MV	128
Krug, Grande Cuvee MV	438
Moët & Chandon, Dom Perignon '96	410
Renardet, Bugey-Cerdon, Rose demi-sec MV	46
Taittinger, Brut, La Francaise MV	99
Veuve Clicquot, demi-sec MV	109
Veuve Clicquot, La Grande Dame '96	421

Full wine list available upon request

FROMAGE

(Served with honeycomb)

Brillat Savarin

cow's milk

Abbaye de Belloc

sheep's milk

Crayuese

cow's milk

Garotin

goat's milk

Pt. Reyes Cheese Co.

Pt. Reyes Blue

cow's milk

Cypress Grove

Mad River Roll

goat's milk

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

DESSERTS

Profiteroles

vanilla ice cream
& chocolate sauce
\$8.50

Crème Caramel

caramel custard
\$7.50

Tarte au Citron

lemon tart
\$8.50

Crème Glacée/

Sorbet de Fruits
ice cream/sorbet
\$5.50

Pot de Crème

infused custard
\$7.50

Mousse au Chocolat

dark chocolate mousse
\$7.50