

{ BOUCHON }

BRUNCH



Mimosa

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choice of

Saumon Fumé

smoked salmon with lemon crème fraîche, pickled red onions, fried capers,
toasted pumpernickel, served with watercress salad

Toast a l'Avocat

grilled pain de campagne, piquillo marmalade,
Haas avocado, radishes & ricotta salata

Foie Gras Saute

Hudson Valley foie gras with brioche French toast,
citrus marmalade & orange suprêmes

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choice of

Bénédictine au Crabe

jumbo lump crab with Bouchon Bakery English muffin, two poached eggs,
wilted spinach, piquillo peppers & sauce Hollandaise

Poulet et des Gaufres

roasted chicken with bacon-chive waffle,
Crown maple syrup & sauce Chasseur

Truffle Croque Madame

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

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Shortbread Cookies



MENU SUPPLEMENTS

Oyster Bar

Oysters (\$23/half dozen), shrimp (\$19), lobster (\$19.50/half)
Petit Plateau (\$70), Grand Plateau (\$120)

Regiis Ova Caviar

Ossetra (\$95), Hybrid (\$80), Supreme (\$65)

Mimosas by-the-bottle

Lucien Albrecht (\$75), Moët & Chandon (\$105), Veuve Cliquot (\$145)