

{ BOUCHON }

DINNER



Taste of Champagne

steak tartare & truffle gougère

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Soup du Jour

Gnocchi de Pommes de Terre

potato gnocchi with seasonal accompaniments

Salade Maraîchère au Chevre Chaud

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

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choice of

Poulet Rôti

roasted chicken with caramelized Brussels sprouts,
bacon lardons & Dijon chicken jus

Steak Frites

pan-seared flat iron steak, caramelized shallots & maître d'hotel butter,
served with French fries

Trout Grenobloise

sautéed Idaho rainbow trout with cauliflower florets,
capers, lemon suprêmes, brioche & beurre noisette

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choice of

Dessert

Tarte au Citron | lemon sabayon & pine nut crust

Crème Brûlée | vanilla bean custard

Chocolate Bouchons | vanilla ice cream & chocolate sauce



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)

Foie Gras | seared (\$28 each)

Wine Pairings (\$35)