



bistro & oyster bar

BY CHEF DANIEL BOULUD

# MENU BOUCHON

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## THREE COURSES 75

Everyday from 5:30pm – 7:00pm

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### Roasted Tomato Soup

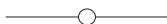
Mozzarella, Sun-dried Tomato  
Basil Pesto

### Beets & Burrata

Haricot Verts, Pickled Onions, Toasted Hazelnuts  
Mustard Dressing

### Paté en Croûte

Duck, Pistachio, Apricot, Pickles, Mustard



### Potato Gnocchi

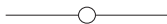
Roasted Zucchini, Fresh Ricotta  
Pomodoro Sauce

### Norwegian Sea Trout

Crushed Purple Potato, Mâche Salad  
Sauce Amandine

### Coq Au Vin

Red Wine-Braised Chicken  
Bacon, Mushrooms, Carrots



### Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream

### Assorted Ice Cream & Sorbet

Chef's Selection

### Duo of Artisanal Cheeses

Chef's Selection