



Loaded Baked Potato Soup
Smoked Bacon, Aged Cheddar



Cavatelli "Arrabbiata"
Eggplant, House-Made Ricotta

Scottish Salmon
English Peas, Parisian Ham, Lemon-Butter Sauce

Daniel Boulud's Signature Croque Madame
Warm Parisian Ham, Gruyère, Béchamel, Farm Egg

Menu Includes One of the Following:

McGuigan Sauvignon Blanc 2015, NSW, Australia
McGuigan Shiraz 2014, NSW, Australia
Strawberry-Kiwi Iced Tea

Join Us For Dessert After The Show For Only \$10

Molten Chocolate Cake
Sea Salt Caramel, "Hot Chocolate" Ice Cream

Assorted Ice Cream & Sorbet

db bistro & oyster bar
BY CHEF DANIEL BOULUD