



bistro & oyster bar

BY CHEF DANIEL BOULUD

MENU BOUCHON

THREE COURSES 75

Everyday from 5:30pm - 7:00pm

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