



bistro & oyster bar
BY CHEF DANIEL BOULUD

MENU BOUCHON

TWO COURSES 55 | THREE COURSES 65

Everyday from 5:30pm - 7:00pm

Wild Mushroom Soup

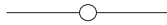
Barley, Root Vegetables, Truffled Chive Cream

Beets & Goat Cheese Salad

Pistachio, Fennel, Mache, Horseradish, Mustard Dressing

Pâté de Maison

Black Truffle, Pork & Chicken Liver



Potato Gnocchi

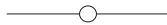
Roasted Zucchini, Pomodoro Sauce, House-Made Ricotta Salata

Catch of the Day

Sauce Vierge

Grilled Chicken Paillard

Citrus Salad, Sauce Verte



Duo of Artisanal Cheeses

Chef's Selection

Molten Chocolate Cake

Sea Salt Caramel, Cookies & Cream Ice Cream

Assorted Ice Cream & Sorbet

Chef's Selection