LE BOUCHON

-BISTRO LYONNAIS-

-Hors d'Oeuvres-

Huîtres • 24
Half-Dozen
East Coast Oysters,
Tomato Granita

Œuf Outhier • 19
Soft Scrambled Farm Egg,
Vodka Crème Fraîche,
Golden Kaluga Caviar

Époisses Gougéres 11
Choux Puff,
Warm Époisses Cheese

Duck Liver Mousse Pizzelle • 6
Raspberry Jam,
Brown Butter Hazelnuts,
Fleur de Sel

-Les Classiques-

Escargots à la Bourguignonne 14
Snails, Garlic & Parsley Butter

Tarte à l'Oignon Alsacienne 15
Caramelized Onions, Raclette, Bacon

Moules à la Provençale • 20
PEI Mussels, Basil, Tomatoes,
Fennel, Shallots, Lillet

Soupe à l'Oignon Gratinée 12
Beef Broth, Caramelized Onion,
Gruyère, Croutons

Salade Lyonnaise • 13
Frisée, Escarole, Poached Egg,
Lardons, Croutons, Mustard Vinaigrette

Salade Betteraves 13
Baby Beet Salad, Avocado Crème,
Orange, Dukkah, Mint

Cuisses de Grenouilles 16
Seared Frog Legs,
Fish Sauce, Lemon Garlic Butter

-Saison-

Foie Gras Torchon • 28
Cured Foie Gras, Raspberry Lambic Jam,
Grated Macadamia, Shaved Beet,
Toasted Brioche

Venison Tartare • 25
Diced Venison Loin, Matsutake Aioli,
Cornichon Gribiche, Shaved Matsutake,
Griddled Miche

Brussels Caesar • 17
Blanched Brussel Leaves, Boursin Cheese
Dressing, Brown Butter Bread Crumbs,
Boquerones, Shaved Pecorino Romano

Brandade Croquette • 17
Salt Cod, Smoked Sable,
Kohlrabi Slaw, Caper Ravigote

Pomme Salade 16
Whipped Fromage Blanc, Farm Apples,
Wild Mustard, Hazelnut Ravigote

-Les Plats-

Steak Frites •
Grilled Top-Sirloin, Hand-Cut Fries
with Maître d' Butter 34
with Sauce au Poivre 38
"Manion" Style 40

Poulet Rôti 29
Half Amish Chicken, Robuchon Potatoes,
Haricot Vert, Chicken Skin Jus

Roast Rabbit Saddle 33
Potato Squash Gratin,
Rabbit Jus, Petit Salad

Truite Des Fjords en Croûte • 31
Ocean Trout Wrapped in Puff Pastry,
English Pea Mousse, Sauce Sorrel "Troisgros,"
Smoked Trout Roe

Gnocchi Parisienne 27
Sautéed Golden Chanterelles, Squash Purée,
Roasted Pepitas, Fried Sage

Coquilles St Jacques Véronique • 38
Seared Scallops, Heirloom Grapes,
Champagne Beurre Blanc

-Plats Pour 2-

Oxtail Bourguinon 70
Red Wine Braised Whole Oxtail,
Pommes Aligot, Thumbelina Carrots,
Pearl Onions, Beech Mushrooms,
Sauce Bordelaise

Canard Rôti 75
Whole Roasted Pekin Duck,
Sauce Bigarade, Duck Fat Spätzle,
Braised Cabbage, Duck Bacon

Chef/Owner : Oliver Poilevey
Executive Chef: Wbaldo Gallegos
Chef de Cuisine: Henry Zimmerman
Sous Chefs: Leti Rodriquez/Zach Gordon

Spéciales
Monday: Half-Price Bottles of Wine

•Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. These items can be ordered raw or undercooked, or may contain raw or undercooked ingredients

established 1993