



bistro & oyster bar  
BY CHEF DANIEL BOULUD

# MENU BOUCHON

TWO COURSES 55 | THREE COURSES 65

Everyday from 5:30pm – 7:00pm

## White Asparagus Soup

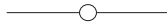
Potato & Leeks, Tarragon Cream

## Beets & Burratta Salad

Haricots Verts, Pickled Onions, Crème Fraîche Dressing

## Pâté en Croûte

Duck, Pistachio, Apricot, Pickles, Mustard



## Pomodoro Rigatoni

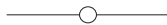
Roasted Zucchini, Pomodoro Sauce, House-Made Ricotta

## Catch of the Day

Sauce Vierge

## Roasted Chicken Breast

Smashed Potatoes, Kale, Lemon Chicken Jus



## Duo of Artisanal Cheeses

Chef's Selection

## Molten Chocolate Cake

Sea Salt Caramel, Cookies & Cream Ice Cream

## Assorted Ice Cream & Sorbet

Chef's Selection