

PLATS PRINCIPAUX

FRUITS DE MER

***Huîtres** oysters \$20.00 ½ doz.
Moules mussels \$7.00 1 doz.

Crevettes shrimp \$19.00
Demi-Homard ½ lobster \$17.50

***Palourdes** clams \$1.95 ea.
***Ceviche** \$13.50

***Petit Plateau**
 ½ lobster, 8 oysters, 2 shrimp,
 4 clams, 8 mussels
 \$70.00

***Grand Plateau**
 1 lobster, 16 oysters, 4 shrimp,
 8 clams, 10 mussels, ceviche,
 special selection
 \$118.00

***Caviar d'Esturgeon**
 California Sterling white sturgeon caviar
 with toasted brioche & crème fraîche
 \$65.00 (1 oz.)

SALADES

Laitue
 bibb lettuce & garden herbs
 with house vinaigrette
 \$11.50

Salade Maraîchère au Chèvre Chaud
 mixed greens, warm goat cheese
 & herbes de Provence
 with red wine vinaigrette
 \$13.25

Salade d'Haricots Verts et Tomates
 heirloom tomato salad with haricots verts,
 niçoise olives, fennel, white anchovies
 & basil vinaigrette
 \$13.00

***Salade Lyonnaise**
 escarole, frisée, bacon lardons,
 poached egg & bacon vinaigrette
 with Palladin croûtons
 \$14.75

***Steak Frites**
 pan-seared flat iron steak,
 caramelized shallots & maître d'hôtel butter,
 served with French fries
 \$37.50

***Steak Bouchon**
 pan-seared eye of the rib & sauce Béarnaise,
 served with French fries
 \$59.00

Poulet Rôti
 roasted chicken with forest mushrooms,
 corn, arugula & Dijon mustard jus
 \$29.75

***Gigot d'Agneau**
 roasted leg of lamb with ratatouille,
 crispy panisse & extra virgin olive oil
 \$35.50

Boudin Blanc
 white sausage with potato purée
 & dried French plums
 \$27.95

***Espadon Poêlé**
 pan-seared swordfish with tabbouleh,
 English cucumber, niçoise olive
 & tomato vinaigrette
 \$34.00

Truite Amandine
 sautéed Idaho rainbow trout with haricots verts,
 toasted almonds & beurre noisette
 \$28.75

Moules au Safran
 Maine bouchot mussels
 steamed with white wine, Dijon mustard & saffron,
 served with French fries
 \$28.75

Gnocchi à la Parisienne
 sautéed gnocchi
 with a fricassée of garden vegetables
 \$26.75

***Croque Madame**
 grilled ham & cheese sandwich
 on brioche with a fried egg & sauce Mornay,
 served with French fries
 \$18.95

HORS-D'OEUVRES

Olives Marinées
 marinated olives
 \$5.00

Oeufs Mimosa
 4 deviled eggs
 \$5.50

Fromage à la Crème
 grilled niçoise olive bread with
 Sonoma County cream cheese
 \$6.00

Assiette de Charcuterie
 served with pickled vegetables
 \$18.50

EN JAR

***Rillettes aux Deux Saumons**
 fresh & smoked salmon rillettes
 served with toasted croûtons
 \$17.75

Parfait de Foie Gras
 served with toasted baguette
 \$28.00

DEBUT

Soupe à l'Oignon
 caramelized sweet onions
 with beef jus, country bread
 & Comté cheese
 \$11.50

Pâté de Campagne
 country style pâté with watercress,
 cornichons & radishes
 \$14.75

***Tartare de Saumon**
 salmon tartare, hard boiled eggs,
 red onions, capers & crème fraîche,
 served with toasted croûtons
 \$17.25

Escargots à la Bourguignonne
 Burgundy snails,
 parsley-garlic butter
 & Bouchon Bakery puff pastry
 \$17.00

FROMAGES

***Fromage du Jour**
 selection of cow, sheep or goat
 artisanal cheese,
 served with seasonal garnishes
 & pecan-raisin crackers

\$9.75 ea.
 3pc. (tasting portion) \$17.00

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**"Un repas sans fromage
 c'est comme une journée
 sans soleil."**

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ET DE PLUS

Foie Gras Sauté
 seared Hudson Valley foie gras
 \$28.00

Gratin de Macaroni au Homard
 Maine lobster with macaroni,
 Comté cheese, breadcrumbs
 & lobster cream
 \$38.00

Gnudi aux Truffes
 ricotta-parmesan dumplings
 with Australian black truffles
 \$48.00

LES ACCOMPAGNEMENTS

Pommes Frites
 French fries
 \$8.00
 with truffle
 \$18.00

Haricots Verts
 glazed French
 green beans
 \$9.00

**Purée de Pommes
 de Terre**
 potato purée
 \$8.00

Maïs et Lardons
 glazed corn
 & bacon lardons
 \$9.00

Épinards
 sautéed spinach
 \$9.00