

# { B O U C H O N }

## FRUITS DE MER

<b>*Huîtres</b> oysters \$21.00 ½ doz.	<b>Moules</b> mussels \$7.00 1 doz.
<b>Crevettes</b> 4 shrimp \$19.00	<b>Demi-Homard</b> ½ lobster \$19.50
<b>*Palourdes</b> clams \$1.95 ea.	<b>*Poisson Cru</b> marinated fish du jour \$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, poisson cru,  
special selection  
\$120.00

**\*Caviar d'Esturgeon**  
served with traditional accoutrements  
& toasted brioche  
\$78.00 (1 oz.)

**\*Caviar à la Florentine**  
English muffin with creamed spinach,  
a poached egg & sauce Hollandaise  
\$39.00 (½ oz.)

## DEBUT

**Oeufs Mimosas**  
4 deviled eggs  
\$6.00

**Soupe à l'Oignon**  
caramelized sweet onions with beef jus,  
country bread & Comté cheese  
\$13.50

**\*Salade Lyonnaise**  
escarole, frisée, bacon lardons,  
poached egg & bacon vinaigrette  
with Palladin croûtons  
\$15.50

**\*Salade d'Asperges**  
Sacramento Delta asparagus, burrata,  
oven roasted tomatoes, brioche croûtons  
& Bayonne ham vinaigrette  
\$15.75

**\*Tartare de Saumon**  
salmon tartare, hard boiled eggs,  
red onions, capers & crème fraîche  
served with toasted croûtons  
\$17.75

**\*Rillettes aux Deux Saumons**  
fresh & smoked salmon rillettes  
served with toasted croûtons  
\$18.25

## BRUNCH

**Les Pâtisseries**  
a selection of Bouchon Bakery pastries  
\$14.75

**Gaufres au Levain**  
sourdough waffles with mixed berries, walnuts,  
chantilly & maple syrup  
\$14.00

**Fines Herbes Omelette**  
three egg omelet with fines herbes, crème fraîche,  
mixed greens & whole wheat toast  
\$16.50

**\*Salmon Fume**  
smoked salmon with capers, roma tomatoes, red onions  
& chive cream cheese served with toasted fusee  
\$17.50

**Poulet et Gaufres**  
roasted chicken with bacon & chive waffles,  
maple syrup & sauce Chasseur  
\$29.75

**Boudin Blanc avec des Oeufs**  
white sausage with scrambled eggs,  
whole wheat toast & beurre noisette  
\$29.75

**\*Steak et Oeufs**  
pan-seared eye of the rib with Lyonnaise potatoes,  
bacon lardons, sunny-side up egg & sauce Béarnaise  
\$59.95

## PLATS PRINCIPAUX

**\*Steak Frites**  
pan-seared flat iron, caramelized shallots & maître d'hôtel butter  
served with French fries  
\$39.50

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

**\*Truite Amandine**  
sautéed Idaho rainbow trout with haricots verts,  
toasted almonds & beurre noisette  
\$29.50

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

**\*Salmon Poêlé**  
seared salmon with braised artichokes, sweet carrots,  
pearl onions & barigoule emulsion  
\$36.00

**Truffle Croque Madame**  
grilled ham & cheese sandwich on brioche  
with a fried egg & truffle sauce Mornay  
served with truffle French fries  
\$32.00

## LES ACCOMPAGNEMENTS

<b>Pommes Lyonnaise</b> Lyonnaise potatoes \$8.00	<b>Bacon</b> Hobbs' applewood smoked bacon \$6.50	<b>Saucisse</b> Hobbs' country sausage \$6.50	<b>Pommes Frites</b> French fries \$8.00 <b>with truffles</b> \$18.00
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