



bistro & oyster bar

BY CHEF DANIEL BOULUD

TOUR DE FRANCE

A weekly menu featuring regionally inspired
classic French cuisine.

\$68++ per person | June 22 - 30, 2022

Served from 5:30PM - 9:00PM

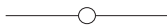
LYON

Pâté en Croûte

Duck, Foie Gras, Pistachio, Apricot, Pickles, Mustard

Baked Goat Cheese

Frisée & Arugula, Pickled Onions, Scallion Vinaigrette



“Quenelles de Brochet”

Pike Mousse Quenelles, Lobster Sauce

Vinegar Braised Chicken

Tomatoes, Tarragon, Rice Pilaf



Baba Au Rhum

Vanilla Chantilly