



bistro & oyster bar

BY CHEF DANIEL BOULUD

DAILY SPECIALS

New Zealand Fish Market

Today's Freshly Caught New Zealand Fish
Served Grilled, Steamed or Roasted
and Garnished with Artichoke Barigoule
Basil Butter Sauce

MP

Herb Roasted Organic Chicken Breast

Cornbread & Chestnut Stuffing
Lemon Kale, Natural Jus

37

Traditional Apple Pie

Caramel Ice Cream

15

BOUCHON BEVERAGE SELECTION

with the Purchase of a Bouchon Menu

Champagne Piper-Heidsieck 26

McGuigan Sauvignon Blanc

2015 NSW, Australia 10

McGuigan Shiraz

2014 NSW, Australia 12

Strawberry-Kiwi Iced Tea 6

MENU BOUCHON

TWO COURSES 52 | THREE COURSES 62

Sunday—Thursday All Night Long
Friday & Saturday until 7:00pm

Curried Pumpkin Soup

Coconut, Coriander, Toasted Seeds

Kale Caesar Salad

Farm Egg, Parmesan, Garlic Anchovy Dressing

Pâté Grand-Mère

Chicken Liver & Pork Terrine
Pickles & Mustard

Wild Mushroom Rissoto

Autum Truffle, Aged Parmesan

Moules Frites

Saffron, Garlic, White Wine Cream

Herb Roasted Organic Chicken Breast

Cornbread & Chestnut Stuffing
Lemon Kale, Natural Jus

Duo of Artisanal Cheeses

Stilton & Camembert

Pumpkin Pie

Cheesecake Ice Cream

Traditional Pecan Pie

Cookie Dough Ice Cream

Assorted Ice Cream & Sorbet

Chef's Selection

Prices listed are subject to GST & Service Charge

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