



bistro & oyster bar
BY CHEF DANIEL BOULUD

MENU BOUCHON

TWO COURSES 55 | THREE COURSES 65

Everyday from 5:30pm – 7:00pm

Sweet Corn Soup

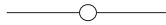
Summer Vegetable Succotash, Smoked Paprika

The “BLT”

Burrata, Lettuce, Heirloom Tomatoes Balsamic & Basil Dressing

Pâté en Croûte

Duck, Pistachio, Apricot, Pickles, Mustard



Potato Gnocchi

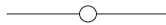
Wild Mushrooms, Asparagus, Ricotta Salata

Catch of the Day

Sauce Vierge

Herb Roasted Chicken Breast

Crushed Marbled Potato, Lemon Kale, Natural 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