

DINNER MENU
3 OR 4 COURSES

APPETIZER

PLEASE CHOOSE ONE

DEGUSTATION DE CHARCUTERIE

(SERVED FAMILY-STYLE)

CHEFS CHARCUTERIE TASTING OF COLD SPECIALTIES

HORS D'ŒUVRE, CONDIMENTS AND MUSTARDS

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AÏOLI

(SERVED FAMILY-STYLE)

OLIVE OIL POACHED COD AND LOUISIANA SHRIMP

GARLIC DIP, QUAIL EGGS, VEGETABLES, LETTUCE

FIRST COURSE

FOR GROUPS UP TO 30PPL PLEASE CHOOSE TWO

FOR GROUPS OVER 30PPL PLEASE CHOOSE ONE

SOUPE DE CHOU-FLUER

CAULIFLOWER VELOUTÉ, "QUATRE ÉPICES"

COLZA OIL, CHERVIL

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SOUPE DE CÉLERI

CELERY ROOT VELOUTÉ

TOASTED CHESTNUTS

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SALADE DE BETTERAVE

SALAD OF ROASTED RED BEETS, ESCAROLE

HAZELNUTS, FARM CHEESE, SHALLOT VINAIGRETTE

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SALADE MESCLUN

BABY MIXED GREENS

TOMATO, CERIGNOLA OLIVES, LEMON VINAIGRETTE

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SALADE DE CREVETTE AU POMME

KATAFFI CRUSTED CAROLINA SHRIMP

APPLE, HEARTS OF PALM, YOGURT, CILANTRO, HARISSA

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TARTARE DE BŒUF PARISIEN

BLACK ANGUS TOP SIRLOIN TARTAR

GAUFRETTE CHIPS, ROMAINE

A LA CARTE CHARCUTERIE IS AVAILABLE UPON REQUEST

BAR BOULUD

1900 BROADWAY, NEW YORK, NY 10023 212.595.0303

MAIN COURSE

FOR GROUPS UP TO 30PPL PLEASE CHOOSE TWO
FOR GROUPS OVER 30PPL PLEASE CHOOSE ONE

OMBLE DE L'ARCTIQUE

ARCTIC CHAR, GLAZED SALSIFY, CIPPOLINI ONIONS
CRUSHED CELERY ROOT, BORDELAISE SAUCE
.

RAIE AUX ENDIVES ET POMMES DE TERRE

SAUTÉED ATLANTIC SKATE, BELGIAN ENDIVE
YUKON GOLD POTATOES, LEEKS, MADEIRA JUS
.

POULET RÔTI

ROASTED CHICKEN BREAST, PINE NUTS
BRAISED SWISS CHARD, CURRANTS
SMOKED ONION MASHED POTATOES
.

BOEUF AUX CAROTTES

BRAISED FLATIRON STEAK
LOCAL MARKET CARROTS, GREEN ONION CONFIT
.

BOUDIN BLANC

TRUFFLED WHITE SAUSAGE, MASHED POTATO
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BOUDIN NOIR

BLOOD SAUSAGE, CARAMELIZED APPLE
.

DUO DE BOEUF

ROASTED STRIPLOIN AND BRAISED PALERON
FALL VEGETABLES, BORDELAISE SAUCE
(\$10 SUPPLEMENT PER PERSON)

GARNITURES

(ADDITIONAL \$8 PER SIDE, SERVED FAMILY-STYLE)

POMMES FRITES

CAULIFLOWER GRATIN

SUPER GREEN SPINACH

VEGETABLE JARDINIÈRE

DESSERT

FOR GROUPS UP TO 30PPL PLEASE CHOOSE TWO
FOR GROUPS OVER 30PPL PLEASE CHOOSE ONE

TARTE AU CHOCOLAT CLASSIQUE

CHOCOLATE TART, HAZELNUT SPREAD
CHOCOLATE-VANILLA ICE CREAM
.

GÂTEAU BASQUE

CUSTARD CAKE WITH BRANDIED CHERRIES
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ÎLE FLOTTANTE

VANILLA ANGLAISE, PRALINE ROUGE