

Restaurant Week \$60 DINNER *Prix Fixe*

JULY 24th - AUGUST 20th MONDAY - FRIDAY 5PM - 11PM

BOUCHERIE

CUISINE FRANÇAISE TRADITIONNELLE

HORS D'ŒUVRES

SALADE DE SARDINES

*Olive oil confied sardines and potato salad,
dijon mustard dressing*

SALADE D'ENDIVES

*Belgium endive, grapes, blue cheese
and walnuts salad, balsamic dressing*

PLATS PRINCIPAUX

ST JACQUES RÔTIES

*Roasted scallops, carrot orange cumin purée,
herb salad and choron sauce*

SUPRÊME DE VOLAILLE RÔTI

*Roasted chicken breast, dauphinoise potatoes,
mushrooms and chicken jus*

TAGLIATELLES AUX CREVETTES

Shrimp and spring vegetables tagliatelle

Dessert

TARTE AU CITRON MERINGUÉE

Lemon curd topped with a fresh torched meringue

Jul 24 - Aug 20
**NYC
RESTAURANT
WEEK®**

N. Y. PARIS, FRANCE — 1889 CITY

Foie de Vivre

BRASSERIE

Restaurant Week \$45 LUNCH *Prix Fixe*

JULY 24th - AUGUST 20th MONDAY - FRIDAY 11AM - 4PM

BOUCHERIE

CUISINE *FRANÇAISE* TRADITIONNELLE

HORS D'ŒUVRES

PÂTÉ DE CAMPAGNE

Country pork pâté with cornichons and mustard

SALADE MAISON

*Mixed green salade, tomatoes, cucumbers,
hard boiled egg and mustard vinaigrette*

PLATS PRINCIPAUX

SAUMON RÔTI

*Roasted salmon, braised leeks, potatoes
and choron sauce*

SUPRÊME DE VOLAILLE RÔTI

*Roasted chicken breast, mashed potatoes,
mushrooms and chicken jus*

TAGLIATELLES AUX CREVETTES

Shrimp and spring vegetables tagliatelle

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