

BAR BOULUD

NEW YORK

DINNER

\$60

APPETIZERS:

PÂTÉ EN CROÛTE

foie gras, pork, pistachio

CHILLED CORN & CRAB SOUP

espelette, lime, cilantro

PARISIAN BEEF TARTARE

black angus beef, capers, cornichons, mustard, baby gem lettuce

MAIN COURSES:

COQ AU VIN

red wine braised chicken, bacon lardons, mushrooms, pearl onions

THE YANKEE BURGER

certified angus beef, horseradish aioli, smoked onions
cheddar cheese, house pickles, served with pomme frites

TROUT AMANDINE

haricots verts, fingerling potatoes, spring onion, almond

DESSERTS:

GÂTEAU BASQUE

buttery almond cake, kirschwasser custard, crème anglaise

PEACH VACHERIN

vanilla chantilly, peach-verbena sorbet, roasted peach

ICE CREAM & SORBET

crêpe dentelle

BAR BOULUD

NEW YORK

LUNCH

\$45

APPETIZERS:

ESCARGOTS PERSILLADE

half-dozen Burgundy snails, mushrooms, garlic herb butter

CHILLED CORN & CRAB SOUP

espelette, lime, cilantro

CHICKEN LIVER MOUSSE

red onion compote

MAIN COURSES:

DUCK LEG CONFIT

Swiss chard, cipollini onion, lardons, baby turnip

THE FRENCHIE BURGER

certified Angus beef, confit pork belly, tomato compote
raclette cheese, served with pomme frites

TROUTAMANDINE

haricots verts, fingerling potatoes, spring onion, almond

DESSERTS:

GÂTEAU BASQUE

buttery almond cake, kirschwasser custard, crème anglaise

PISTACHIO JOCONDE

raspberry buttercream, pistachio feuilletine, raspberry-rose sorbet

ICE CREAM & SORBET

crêpe dentelle