

CAFÉ BOULUD

RESTAURANT WEEK
THREE-COURSE PRIX FIXE, \$60 PER PERSON
DINNER ONLY

APPETIZER

SALAD NIÇOISE

sweet gem lettuce, white anchovies, confit tuna, butterball potato
cherry tomato, haricot vert, soft boiled egg, saffron aioli

GAZPACHO DE CONCOMBRE

chilled cucumber soup, marcona almonds, green grapes, seed crumble

SALADE DE BURRATA,

heirloom tomato, hazelnut basil pesto, tender greens

MAIN

HANGER STEAK AU POIVRE

corn succotash, rice polenta, red pearl onion, green peppercorn sauce

DORADE MÉDITERRANÉENNE

baked filet of dorade, patty pan squash, zucchini
fennel cream kalamata olives, sauce vierge.

RISOTTO ARTICHAUTS ET TOMATES

artichoke risotto, confit cherry tomatoes, fresh ricotta, marjoram, aged balsamic

DESSERT

CERISE EN JUBILÉ

cooked brandy cherries, smoked vanilla bean ice cream, chiffon cake

MOELLEUX AU CHOCOLAT

molten chocolate cake, salted caramel, mint-lemongrass ice cream