

# RESTAURANT WEEK \$60 DINNER PRIX FIXE

JUL 20 - AUG 16 MONDAY - FRIDAY 5 PM - 11 PM

## BOUCHERIE

UNION SQUARE

### HORS D'OEUVRES

#### Gazpacho

*Cold tomato velouté, extra virgin olive oil, cantaloupe, basil, sherry vinegar*

#### Salade Jardinière

*Creamy lemon vinaigrette, crispy shallots, bibb lettuce*

#### Crispy Baby Artichokes

*Orange, Niçoise olives, herbs crème fraîche*

#### Prime Steak Tartare (+\$10)

*Beef tenderloin, capers, cornichons, shallots, quail egg, crostini*

### PLATS PRINCIPAUX

#### Artichoke Bolognese

*Tagliatelle pasta, tomato, mirepoix, oregano, roasted garlic, Fontina cheese*

#### Boucherie Burger

*8 oz Wagyu burger, remoulade sauce, crispy onion whisps, Gruyère, lettuce, tomato*

#### Saumon

*Leeks vinaigrette, Champagne caviar sauce, hazelnut crumble*

#### Prime Steak Frites (+\$15)

*10 oz Prime grass-fed NY strip steak, herb butter, pommes frites*

### DESSERT

#### Apricot Clafouti

*Generously garnished with apricot, served warm*

#### Coffee/Chocolate Tart

*Coffee infused cream, 72% Valrhona dark chocolate ganache*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## RESTAURANT WEEK \$45 LUNCH PRIX FIXE

JUL 20 - AUG 16 MONDAY - FRIDAY 11 AM - 4 PM

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#### **Crispy Baby Artichokes**

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#### **Prime Steak Tartare (+\$10)**

*Beef tenderloin, capers, cornichons,  
shallots, quail egg, crostini*

### PLATS PRINCIPAUX

#### **Le Parisien**

*French baguette, jambon de Paris,  
Comté 12 months, whipped salted butter,  
Dijon mustard, cornichons*

#### **Le Croque Madame**

*Jambon, Gruyère, egg,  
sourdough bread, petite salad*

#### **Omelette au Choix**

*Choice of Jambon & Gruyère  
or Champignons & Gruyère*

#### **Boucherie Burger (+\$15)**

*8 oz Wagyu burger, remoulade sauce,  
crispy onion whisps, Gruyère, lettuce, tomato*

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