

RESTAURANT WEEK \$60 DINNER PRIX FIXE

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

LA GRANDE BOUCHERIE

NEW YORK

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

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*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 salade*

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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