

Restaurant Week \$60 DINNER *Prix Fixe*
Jan 21 - Feb 9 MONDAY - FRIDAY 5 PM - 11 PM

BOUCHERIE

CUISINE FRANÇAISE TRADITIONNELLE

HORS D'ŒUVRES

WATERCRESS AND ENDIVE SALAD
Stilton blue cheese and shaved Asian pears

WILD MUSHROOM VELOUTÉ
Brie cheese mousse and fine herbs

PÂTÉ DE CAMPAGNE
Country pork pâté with cornichons and mustard

PLATS PRINCIPAUX

POULET CHAUSSURE
*Braised chicken legs, brandy, mushrooms,
and bacon with braised cabbage*

WILD MUSHROOM RAVIOLI
*Truffle beurre fondue, Pecorino,
cracked black pepper and lemon*

BAVETTE DIANE
8 oz Prime flatiron steak, pommes purée, Diane sauce

Desserts

BASQUE CHOCOLATE CHEESECAKE
Served with mixed berry sauce

SEASONAL FRUIT TART
Fresh fruit, vanilla crème légère

NYC Jan 21-Feb 9
**RESTAURANT
WEEK®**

N. Y. PARIS, FRANCE — 1889 CITY

Foie de Vivre

BRASSERIE

Restaurant Week **\$45 LUNCH** *Prix Fixe*
Jan 21 - Feb 9 MONDAY - FRIDAY 11 AM - 4 PM

BOUCHERIE

CUISINE *FRANÇAISE* TRADITIONNELLE

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WILD MUSHROOM VELOUTÉ

Brie cheese mousse and fine herbs

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POULET CHAUSSURE

*Braised chicken legs, brandy, mushrooms,
and bacon with braised cabbage*

WILD MUSHROOM RAVIOLI

*Truffle beurre fondue, Pecorino,
cracked black pepper and lemon*

TOULOUSE ET PURÉE

*Traditional French sausage, pommes purée,
caramelized onions, chicken jus*

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RESTAURANT
WEEK

N. Y. **PARIS, FRANCE — 1889** **CITY**

Foie de Vivre

BRASSERIE