

*Restaurant Week* \$60 DINNER *Prix Fixe*

*Jan 21 - Feb 9*

MONDAY - FRIDAY 5 PM - 11 PM

La GRANDE  
**BOUCHERIE**

**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

La GRANDE  
**BOUCHERIE**

**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*

**TOULOUSE ET PURÉE**

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

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WEEK®**

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*Foie de Vivre*

BRASSERIE