



BOUCHON
BISTRO
FRANÇAIS

VALENTINE'S DAY

◆◆◆◆ 14TH FEBRUARY 2018 ◆◆◆◆

AMUSE BOUCHE

Seasonal Oyster Rockefeller

HORS D'OEUVRE

choice of 2 dishes

Buffalo Mozzarella, beetroot and watercress salad served with toasted rye bread and minted crushed peas

or

Beef Carpaccio, truffle mushroom, parmesan cheese

or

Foie Gras, spiced brioche, caramelized Belgian pear, quince jam

TROU NORMAND

Green Apple Sorbet with toasted almonds

PLAT PRINCIPAUX

choice of 2 dishes

Poached Dover Sole, braised leeks with orange and sturgeon caviar beurre blanc

or

Roasted Wood Pigeon, poppy seed crusted pigeon leg served with black cherry sauce

or

Filet Mignon wrapped in bacon with slow cooked oxtail in merlot wine and asparagus

DESSERTS

to Share

Crème Brûlée

Raspberry and Mango Panna Cotta

\$1250 per couple

+10% service charge

ADD \$448 FOR WINE PAIRING FOR 2

1gls Sparkling Wine Charles Frere Rose, Burgundy, NV

1gls Viognier, Delas Freres, Rhone Valley, 2015

1gls Château Larrivaux, Haut-Medoc, 2011

