

# BOUCHON

BISTRO  
FRANÇAIS



## AMUSE BOUCHE

Gougère

Gruyere Cheese Puff with Infused Truffle Mascarpone

## HORS D'OEUVRES

*Choice of*

Duo de Foie Gras

Foie Gras Terrine and Seared Foie Gras, Toasted Brioche and Fig Chutney

Saumon Fumé

Smoked Salmon, Arugula, Lemon and Crème Fraiche

Huître Fine de Claire

Seasonal Oysters, Shallot Mignonette

## TROU NORMAND

Apple Sorbet and Schnapps Liqueurs

## PLATS PRINCIPAUX

*Choice of*

Loup de Mer

Seared Sea Bass, Jerusalem Artichoke Puree,  
Roasted Garlic and Red Wine Sauce

Pintade Rôtie

Roasted Guinea Fowl, Calçot Onion, Cranberry Beans,  
Brussels Sprouts and Chestnuts Sauce

Cochon de Lait

Suckling Pig Garnish with Prunes and Goat Cheese,  
served with Roasted Potatoes and Reduction Sauce

## LES DESSERTS

*Choice of*

Buche de Noël

Christmas Chocolate Truffle Cake

Petit Plateau de Fromage

Comté / Reblochon / Bleu d'Auvergne

\$498 per person