

Restaurant Bouchard

Préambules Froids (cold)

~Tartare Du Jour \$13.00

Diced Raw Yellow fin Tuna or Filet of Beef or Salmon are amongst the different Tartars

~Pâté de Foie du Chef \$ 11.25

Chef's House Pâté served with Toast and Garnish

~Tour des Crevettes et leurs trois Sauces \$14.50

Tower of cold Shrimp, garnished with a shredded Brussel Sprout Slaw with three sauces, Tomato-cumin, Blood Orange-Curry and Chive -Mint and Jalapeño.

~Carpaccio de Filet Mignon a' Huile de Truffe \$13.50

Sliced Carpaccio of Beef, garnished with Arugula, Caper Berries, Truffle Oil & Sea Salt

~ Assiette de Saumon Fumé « chez nous » \$12.75

House Smoked Salmon with classic garnishes

Préambules Chauds (hot)

~Bisque de Homard au Pistou \$ 11.00

Lobster Bisque with Basil and Garlic

~Vol au Vent d'Asperges et de Homard \$ 12.50

Asparagus and Lobster in Puff Pastry, with a Lemon Beurre Blanc

~Escargots fourrées à l'Ail au Persil façon "Gratinée" \$10.75

Escargots flavored with Parsley and Garlic, topped with a Mousseline Sauce and browned in the Salamander

~Ratatouille Ravioli au Coulis de Poivron Rouge \$10.00

Squash, Eggplant, Tomatoes, Cheese, Onion & Peppers, seasoned with a hint of Curry and Garlic with a Roasted Red Pepper Sauce

~Foie Gras Poêlé Sauté, Sauce Framboise \$ 20.00

Sautéed Foie Gras with a Raspberry Reduction sauce

Salades

~Salade Mesclun, Vinaigrette de Vin Rouge \$ 6.75

Salad of Mixed Baby Lettuces with Red Wine Vinaigrette

~Salade d'Endive et Roquette Parfumée \$ 9.75

Arugula and Endive Salad with Goat Cheese, Lemon Olive Oil Dressing

~Salade aux Poires au Roquefort \$10.50

Mixed Greens, Warm Pears, Roasted Walnut, Blue Cheese & Balsamic Vinaigrette

~Salade César, sa laitue Grillée \$10.00

Grilled baby Romaine lettuce with a garlic Olive Oil Dressing and shaved Parmesan Cheese

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Plats Principaux

~Sole de Douvres à L'Oseille \$ 36.00

Dover Sole with a Classic Sorrel Sauce

~ Homard et St. Jacques Cardinal Gratinée \$ 38.75

Restuffed Roasted Lobster and Scallops with Truffle, Gruyere Cheese and Lobster Sauce

~ Poussin de Cornouailles sur Canapé à la Façon du Périgord \$ 25.50

Cornish Hen Breasts on toasted bread with Pate, finished with a Truffle, Foie Gras Madeira Sauce

~ Pavé de Filet de Bœuf au Brie, Sauce Bordelaise \$ 37.00

Filet of Beef with a Red Wine Shallot Sauce, topped with a baby Brie Cheese

~ Filet de Boeuf "en tranche" Sauce Porto \$36.00

Sliced Filet of Beef with a Port Wine Demi-glace finished with a hint of horseradish

~ Deux Grandes Côtelettes du Carré D'Agneau, Sauce Fine Herbes \$37.00

Double Chops of Rack of Lamb with herbs finished with a Rosemary Red Wine reduction Sauce

~ Filet de Porc aux Poivrons Rouge, Chèvre et l'Épinard \$26.00

Pork Tenderloin with Spinach, Goat Cheese and Red Peppers, wrapped in Puff Pastry, with a Roasted Garlic Demi glace Sauce

~ Magret de Canard au Café, Sauce au Cognac \$ 29.75

Duck breast sautéed with a Coffee Crust, Finished with a Brandy Balsamic Sauce

~ Saumon sur Champignons Sauvage, \$ 32.00

Salmon roasted, served on wild Mushroom ragout finished with a porcini crust and a Morel Mushroom Butter Sauce

~ Les Plats du Jour \$18.00 to \$38.00

Daily Specials; depending on availability at the market or on the docks

Pour Finir

~ Les desserts du Jour

Eight dollars, fifty cents

~ Soufflé Individuel

Ten dollars,

~ Café ou Thé

Three dollars

~ Espresso

Three dollars fifty

~ Cappuccino

Four dollars

~ Café or Espresso "Bouchard" (5 liquors)

Nine dollars, fifty cents

A split charge of three dollars for appetizers, and five dollars for entrees, will be added

Please inform us if you have ANY food allergies