

BOUCHON

BISTRO

FRUITS DE MER

<b>*Huîtres</b> oysters \$20.00 ½ doz	<b>Crevettes</b> shrimp \$19.00	<b>*Palourdes</b> clams \$1.95 piece	<b>Moules</b> mussels \$7.00 1 doz	<b>Demi-Homard</b> ½ lobster \$17.50	<b>Ceviche</b> \$13.50
<b>*Petit Plateau</b> ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$70.00		<b>*Caviar d’Esturgeon</b> California Sterling white sturgeon caviar with toasted brioche & crème fraîche \$65.00 (1 oz)		<b>*Grand Plateau</b> 1 lobster, 16 oysters, 4 shrimp, 8 clams, 10 mussels, ceviche, special selection \$118.00	

SOUPES ET SALADES

<b>Soupe à l’Oignon</b> carmelized sweet onions with beef jus & country bread \$11.50	<b>Salade Maraîchère au Chèvre Chaud</b> mixed greens, warm goat cheese & herbes de Provence with red wine vinaigrette \$13.25	<b>Laitue</b> bibb lettuce & garden herbs with house vinaigrette \$11.50
<b>Salade d’Haricots Verts et Tomates</b> heirloom tomato salad with haricots verts, niçoise olives, fennel, white anchovies & basil vinaigrette \$13.00		<b>*Salade Lyonnaise</b> escarole, frisée, bacon lardons, poached egg & bacon vinaigrette with Palladin croûtons \$14.75

HORS-D’OEUVRES

<b>Oeufs Mimosa</b> 4 deviled eggs \$5.50	<b>Quiche du Jour</b> served with mixed greens \$16.50	<b>Assiette de Charcuterie</b> served with pickled vegetables \$18.50
<b>*Rillettes aux Deux Saumons</b> fresh & smoked salmon rillettes served with toasted croûtons \$17.75	<b>Fleurs de Courgette</b> crispy squash blossoms served with basil & parmesan aioli \$12.00	<b>Parfait de Foie Gras</b> served with toasted baguette \$28.50 (2.5 oz.)
<b>*Tartare de Saumon</b> salmon tartare, hard boiled eggs, red onions, capers & crème fraîche, served with toasted croûtons \$17.25	<b>Escargots à la Bourguignonne</b> Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry \$17.00	<b>Pâté de Campagne</b> country style pâté with watercress, cornichons & radishes \$14.75

ENTRÉE SALADES

<b>*Cobb Salad</b> Mary’s Farm chicken, chopped young lettuce, tomatoes, Hass avocado, Roquefort, hen egg & bacon lardons \$26.00	<b>Salade de Poulet Paillard</b> grilled chicken breast with kale, pecorino, bread crumbs, tomatoes & anchovy dressing \$24.00	<b>*Salade de Saumon</b> grilled Scottish salmon with pearl cous cous, corn, pickled blueberries, radish, mixed greens & house vinaigrette \$28.00
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PLATS PRINCIPAUX

<b>*Steak Frites</b> pan-seared flat iron, caramelized shallots & maître d’hôtel butter, served with French fries \$37.50	<b>Truite Amandine</b> sautéed Idaho rainbow trout with haricot verts, toasted almonds & beurre noisette \$28.75	<b>*Croque Madame</b> grilled ham & cheese sandwich on brioche with a fried egg & sauce Mornay, served with French fries \$18.95
<b>Boudin Blanc</b> white sausage with potato purée & dried French plums \$27.95	<b>*Espadon Poêle</b> pan-seared swordfish with tabbouleh, English cucumber, niçoise olive & tomato vinaigrette \$34.00	<b>Le Burger Bouchon</b> grilled prime beef burger on a pain au lait bun with beefsteak tomatoes, lettuce, house pickles & French fries \$19.50
<b>Moules au Safran</b> Maine bouchot mussels steamed with white wine, Dijon mus- tard & saffron, served with French fries \$28.75		<b>Gnocchi a la Parisienne</b> sautéed gnocchi with a fricassée of garden vegetables \$26.75

LES ACCOMPAGNEMENTS

<b>Épinards</b> sautéed spinach \$9.00	<b>Pommes Frites</b> French fries \$8.00 with truffles \$18.00	<b>Haricots Verts</b> glazed French green beans \$9.00
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Beverly Hills, California | telephone 310.271.9910

\*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, SHELLFISH, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS IN YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNCOOKED.