

FRUITS DE MER		PLATS PRINCIPAUX		HORS-D’OEUVRES	
*Huîtres oysters \$20.00 ½ doz.	Moules mussels \$7.00 1 doz.	*Steak Frites pan-seared flat iron steak, caramelized shallots & maître d’hôtel butter, served with French fries \$37.50		Olives Marinées marinated olives \$5.00	
Crevettes shrimp \$19.00	Demi-Homard ½ lobster \$17.50	*Steak Bouchon grilled eye of the rib & sauce Béarnaise, served with French fries \$59.00		Oeufs Mimosa 4 deviled eggs \$5.50	
*Palourdes clams \$1.95 ea.	*Ceviche \$13.50	Poulet Rôti roasted chicken with forest mushrooms, corn, arugula & Dijon mustard jus \$29.75		Fromage à la Crème grilled niçoise olive bread with Sonoma County cream cheese \$6.00	
*Petit Plateau ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$70.00		*Gigot d’Agneau roasted leg of lamb with ratatouille, crispy panisse & extra virgin olive oil \$35.50		Assiette de Charcuterie served with pickled vegetables \$18.50	
*Grand Plateau 1 lobster, 16 oysters, 4 shrimp, 8 clams, 10 mussels, ceviche, special selection \$118.00		Boudin Blanc white sausage with potato purée & dried French plums \$27.95		EN JAR	
*Caviar d’Esturgeon California Sterling white sturgeon caviar with toasted brioche & crème fraîche \$65.00 (1 oz.)		*Espadon Poêlé pan-seared swordfish with tabbouleh, English cucumber, niçoise olive & tomato vinaigrette \$34.00		*Rillettes aux Deux Saumons fresh & smoked salmon rillettes served with toasted croûtons \$17.75	
SALADES		Truite Amandine sautéed Idaho rainbow trout with haricots verts, toasted almonds & beurre noisette \$28.75		Parfait de Foie Gras served with toasted baguette \$28.00	
Laitue bibb lettuce & garden herbs with house vinaigrette \$11.50		Moules au Safran Maine bouchot mussels steamed with white wine, Dijon mustard & saffron, served with French fries \$28.75		DEBUT	
Salade Maraîchère au Chèvre Chaud mixed greens, warm goat cheese & herbes de Provence with red wine vinaigrette \$13.25		Gnocchi à la Parisienne sautéed gnocchi with a fricassée of garden vegetables \$26.75		Soupe à l’Oignon caramelized sweet onions with beef jus, country bread & Comté cheese \$11.50	
Salade d’Haricots Verts et Tomates heirloom tomato salad with haricots verts, niçoise olives, fennel, white anchovies & basil vinaigrette \$13.00		*Croque Madame grilled ham & cheese sandwich on brioche with a fried egg & sauce Mornay, served with French fries \$18.95		Pâté de Campagne country style pâté with watercress, cornichons & radishes \$14.75	
*Salade Lyonnaise escarole, frisée, bacon lardons, poached egg & bacon vinaigrette with Palladin croûtons \$14.75				*Tartare de Saumon salmon tartare, hard boiled eggs, red onions, capers & crème fraîche, served with toasted croûtons \$17.25	
				Escargots à la Bourguignonne Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry \$17.00	
FROMAGES		ET DE PLUS		LES ACCOMPAGNEMENTS	
*Fromage du Jour selection of cow, sheep or goat artisanal cheese, served with seasonal garnishes & pecan-raisin crackers \$9.75 ea. 3pc. (tasting portion) \$17.00 6pc. (tasting portion) \$32.00 ~ “Un repas sans fromage c’est comme une journée sans soleil.” ~		Foie Gras Sauté seared Hudson Valley foie gras \$28.00 Gratin de Macaroni au Homard Maine lobster with macaroni, Comté cheese, breadcrumbs & lobster cream \$38.00 Gnudi aux Truffes ricotta-parmesan dumplings with Australian black truffles \$48.00		Pommes Frites French fries \$8.00 with truffle \$18.00 Purée de Pommes de Terre potato purée \$8.00 Maïs et Lardons glazed corn & bacon lardons \$9.00 Épinards sautéed spinach \$9.00	
*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.		Las Vegas, Nevada telephone 702.414.6200		PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.	
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