

CAFÉ BOULUD

at Blantyre

DINNER

3 COURSE PRIX-FIXE 78.

STARTERS

PUMPKIN SOUP

GRUYÈRE ESPUMA, SPICED CROUTONS, LINGONBERRY

ENDIVE SALAD

RED WINE POACHED PEARS, CANDIED WALNUTS
BLUE CHEESE, BANYULS VINAIGRETTE

ROASTED DELICATA SQUASH SALAD

PURPLE RADISH, BLACK GARLIC
PINE NUT - PARSLEY PESTO, SHAVED PECORINO

SPANISH OCTOPUS

SUNCHOKE SKORDALIA, PICKLED AHI-DULCE PEPPERS
MARCONA ALMOND, NASTURTIUM

SCOTTISH SEA TROUT GRAYLAX

MARINATED BEETS, HORSERADISH CRÈME FRAÎCHE, PUMPERNICKEL

DUCK PÂTÉ EN CROÛTE WITH DRIED FIGS

GEM LETTUCE, WHOLE GRAIN MUSTARD CHANTILLY
CARROTS À LA GRECQUE

MAIN COURSE

HOUSE MADE POTATO GNOCCHI

BROWN BUTTER CARROT PURÉE, PISTACHIO GREMOLATA
SHAVED PARMESAN
AP/MC

BRANZINO "CHA CA"

VERMICELLI NOODLES, TURMERIC, SCALLION, PEANUT
FISH SAUCE - LIME SEASONING

GRILLED LOBSTER TAIL

LITTLENECK CLAMS, FINGERLING POTATOES, BACON
CELERY ROOT, CHOWDER SAUCE

ROASTED BERKSHIRE PORK CHOP

CARAMELIZED APPLE, RED CABBAGE, BRUSSELS SPROUTS
MUSTARD JUS

CRESCENT FARM DUCK BREAST

WILD RICE, QUINCE, FENNEL, DUCK LEG PASTILLA
ANISE SCENTED JUS

FILET MIGNON AUX CINQ POIVRES

ROASTED MAITAKE MUSHROOM, POMMES ANNA, BROCCOLI RABE
SHALLOT CONFIT, FIVE PEPPER SAUCE
PF SUPPLEMENT 10.

THE FRENCHIE BURGER

CONFIT PORK BELLY, MORBIER CHEESE, TOMATO - ONION JAM
CORNICHON, POMMES FRITES, MESCLUN SALAD

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SIDE DISHES FOR THE TABLE

FOR THE TABLE

12.

SAUTÉED SPINACH — GARLIC & FRIED SHALLOTS
ROASTED CAULIFLOWER — VADVOUVAN YOGURT, PARSLEY

*GUESTS ARE REQUIRED TO WEAR A FACE MASK AT ALL TIMES,
EXCEPT WHEN SEATED AT TABLE*

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at *Blantyre*
Small text below logo

HOUSE COCKTAILS | 23.

WHITE COSMOPOLITAN

SOBIESKI RYE VODKA, ST. GERMAIN ELDERFLOWER LIQUOR, WHITE CRANBERRY JUICE, LIME

ERNEST AT SEA

HENDRICK'S GIN, FRESH GRAPEFRUIT, HIBISCUS SYRUP, RAVENTÓS BRUT ROSÉ CAVA

FRENCH SOUR

HINE VSOP COGNAC, APRICOT SHRUB, PINEAU DES CHARENTES, ORANGE & YUZU
WALNUT BITTERS, EGG WHITE

SEÑOR SINGAPORE

CAZADORES REPOSADO, FRESH PINEAPPLE & LIME, CHERRY HEERING, COINTREAU
ALLSPICE DRAM

COOLER THAN YESTERDAY

ELIJAH CRAIG BOURBON, SZECHUAN PEPPERCORN, FINO SHERRY, LEMON, PLUM COMPOTE
APPLE CIDER

BEER | 8.

SHIRE BREW -HOUS, PILSNER 16OZ., DALTON, MA

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HEINEKEN LIGHT LAGER 12 OZ., HOLLAND

ALLAGASH WHITE (BELGIAN STYLE WHEAT BEER) 12 OZ., PORTLAND, MAINE

CHAMPAGNE & SPARKLING

5OZ. GLASS

MAISON COLLET, BRUT, CHAMPAGNE, FR, NV	25.
DOMAINE TISSOT. ZERO DOSAGE, CRÉMANT DU JURA, FR NV	20.
RAVENTÓS I BLANC DE NIT, BRUT ROSE, CAVA, CATALONIA, SP 2017	18.
DOMAINE LESUFFLEUR CIDER, "LA FOLLETIERE" NORMANDY, FR NV	15.
DOM PERIGNON, CHAMPAGNE, FR 2009	(PERLAGE) 65.
PERRIER JOUËT, GRAND BRUT, CHAMPAGNE, FR, NV (375 ML)	68.
RUINART "BLANC DE BLANCS" NV (375 ML)	96.
BILLECART-SALMON "BRUT ROSE" NV (375 ML)	110.

WHITE

AU BON CLIMATE CHARDONNAY, SANTA BARBARA COUNTY, CA 2017	18.
LANGLOIS – CHATEAU, SANCERRE, LOIRE VALLEY, FR 2018	19.
LES HÉRITIERS DU COMTE LAFON, MACON-MILLY-LAMARTINE, BURGUNDY, FR 2018	22.
PETER LAUER RIESLING, "BARREL X" MOSEL, GER 2019	17.
NALS MARGREID, PINOT BIANCO, "SIRMIAN" ALTO-ADIGE, IT 2018	18.
DOMAINE WILLIAM FEVRE CHABLIS GRAND CRU "VALMUR" BURGUNDY, FR 2009	(CORAVIN) 70.
ORNELLAIA SAUVIGNON BLANC AND VIOGNIER "1 ST VINTAGE" TUSCANY, IT 2013	(CORAVIN) 50.

ROSÉ

CLOUD CHASER ROSÉ, CÔTES DE PROVENCE, FR 2019	16.
GÉRARD BERTRAND "JOY", LANGUEDOC, FR 2018	18.

RED

AU BON CLIMAT PINOT NOIR, SANTA BARBARA COUNTY, CA 2017	19.
PAX MAHLE, SYRAH, NORTH COAST, CA 2017	22.
MAISON DE MONTILLE, BOURGOGNE PINOT NOIR, BURGUNDY, FR 2017	25.
CHATEAU HAUT-VIGNEAU PESSAC-LÉOGNAN, BORDEAUX, FR 2016	19.
SEÑORÍO DE PECIÑA RIOJA RESERVA, SP 2013	18.
DOMAINE PRIEUR - BRUNET VOLNAY - SANTENOTS 1 ^{ER} CRU BURGUNDY, FR 2012	(CORAVIN) 45.
LA DAME DE MONTROSE, SAINT-ESTEPHÈ, BORDEAUX, FR 2010	(CORAVIN) 55.

BOTTLE LIST AVAILABLE UPON REQUEST*