

CAFÉ BOULUD

at *Blantyre*

DINNER

THREE COURSE PRIX-FIXE | 78.

STARTERS

LENTIL SOUP

“LENTILLES DU PUY,” PARISIAN HAM
CRÈME FRAÎCHE, SPICED CROÛTONS

ENDIVE SALAD

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

ROASTED DELICATA SQUASH SALAD

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

SPANISH OCTOPUS

SUNCHOKE SKORDALIA, PICKLED AJI DULCE PEPPERS
MARCONA ALMOND, NASTURTIUM

SCOTTISH SEA TROUT GRAVLAX

MARINATED BEETS, HORSERADISH CRÈME FRAÎCHE
PUMPERNICKEL CROÛTONS

DUCK PÂTÉ EN CROÛTE WITH DRIED FIGS

GEM LETTUCE, WHOLE GRAIN MUSTARD CHANTILLY
CARROTS À LA GRECQUE

BLACK WINTER TRUFFLES

HOUSEMADE POTATO GNOCCHI, PARMIGIANO-REGGIANO
AP 25. | MC 40.

MAIN COURSES

HOUSEMADE POTATO GNOCCHI

BROWN BUTTER-CARROT PURÉE, PISTACHIO GREMOLATA
SHAVED PARMIGIANO-REGGIANO
AP | MC

GRILLED SWORDFISH

BARLEY, TUSCAN KALE, PICKLED CHERRY PEPPER VINAIGRETTE

ROASTED BERKSHIRE PORK CHOP

CARAMELIZED APPLE, RED CABBAGE
BRUSSELS SPROUTS, MUSTARD JUS

CASSOULET

DUCK CONFIT, BRAISED PORK BELLY
“SAUCISSE DE TOULOUSE,” NAVY BEANS

FILET MIGNON AUX CINQ POIVRES

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

THE FRENCHIE BURGER

CONFIT PORK BELLY, “RACLETTE DU VALAIS,” TOMATO - ONION JAM
CORNICHON, POMMES FRITES, MESCLUN SALAD

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SIDE DISHES | 12.

SPINACH À LA CRÈME
CONFIT FINGERLING POTATOES

GUESTS ARE REQUIRED TO WEAR A FACE MASK AT ALL TIMES, EXCEPT WHEN SEATED AT THE TABLE.
WE KINDLY REQUEST THAT YOU WEAR YOUR MASK WHILE SPEAKING WITH YOUR SERVER.

EXECUTIVE CHEF | ETHAN KOELBEL

CAFÉ BOULUD

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Small text below logo

COCKTAILS | 19.

INTERNATIONAL CHAMPAGNE COCKTAIL

HINE VSOP COGNAC, ANGOSTURA BITTERS, MAISON COLLET “BRUT” CHAMPAGNE

WHITE COSMOPOLITAN

SOBIESKI VODKA, ST. GERMAIN, WHITE CRANBERRY, LIME JUICE

BLOOD ORANGE AMERICANO

BEEFEATER GIN, SWEET VERMOUTH, BLOOD ORANGE SODA

DALE DEGROFF’S WINTER COCKTAIL

MT. GAY RUM, GINGER SYRUP, ANCHO REYES

NEW YORK SOUR CONTAINS EGG WHITE

ELIJAH CRAIG BOURBON, LEMON JUICE, RED WINE FLOAT

SNOWBALL CONTAINS EGG WHITE

BRANDY, DEMERERA SUGAR, GINGER

BEER | 8.

SHIRE BREU-HOUS PILSNER, *DALTON, MA*

BARRINGTON BREWERY AMBER IPA, *GREAT BARRINGTON, MA*

HEINEKEN LIGHT LAGER, *HOLLAND*

ALLAGASH WHITE ALE, *PORTLAND, MAINE*

CHAMPAGNE & SPARKLING

MAISON COLLET, BRUT, CHAMPAGNE, FR NV	25.
FRANÇOIS CHIDANE, “BRUT NATURE,” MONTLOUIS-SUR-LOIRE, FR 2017	20.
RAVENTÓS I BLANC, “DE NIT,” BRUT ROSÉ, CATALONIA, SP 2017	18.
DOMAINE LESUFFLEUR CIDER, “LA FOLLETIÈRE” NORMANDY, FR NV	15.
DOM PÉRIGNON, CHAMPAGNE, FR 2009	(PERLAGE) 65.
PERRIER JOUËT, GRAND BRUT, CHAMPAGNE, FR, NV (375 ML)	68.
DOM RUINART, BLANC DE BLANCS NV (375 ML)	96.
BILLECART-SALMON, BRUT ROSÉ NV (375 ML)	110.

WHITE

AU BON CLIMAT, CHARDONNAY, SANTA BARBARA COUNTY, CA 2017	18.
LANGLOIS-CHÂTEAU, SANCERRE, LOIRE VALLEY, FR 2019	19.
LES HÉRITIERS DU COMTE LAFON, MÂCON-MILLY-LAMARTINE, BURGUNDY, FR 2018	22.
GEORG BREUER, RIESLING TROCKEN “RAUENTHAL,” RHEINGAU, GER 2016	17.
NALS MARGREID, PINOT BIANCO, “BERG,” ALTO-ADIGE, IT 2018	18.
DOMAINE WILLIAM FEVRE, CHABLIS GRAND CRU “VALMUR,” BURGUNDY, FR 2009 ...	(CORAVIN) 70.
ORNELLAIA, SAUVIGNON BLANC & VIOGNIER “1 ST VINTAGE,” TUSCANY, IT 2013	(CORAVIN) 50.

ROSÉ

CLOUD CHASER ROSÉ, CÔTES DE PROVENCE, FR 2019	16.
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RED

AU BON CLIMAT, PINOT NOIR, SANTA BARBARA, CA 2018	19.
PAX MAHLE, SYRAH, NORTH COAST, CA 2017	24.
CAMILLE GIROUD, BOURGOGNE ROUGE, BURGUNDY, FR 2017	22.
CHÂTEAU LANESSAN, HAUT-MÉDOC, BORDEAUX, FR 2015	20.
BERNARD BAUDRY, CHINON “LES GRANGES,” FR 2019	18.
DOMAINE PRIEUR-BRUNET, VOLNAY-SANTENOTS 1 ^{ER} CRU, BURGUNDY, FR 2012	(CORAVIN) 45.
LA DAME DE MONTROSE, SAINT-ESTÈPHE, BORDEAUX, FR 2010	(CORAVIN) 55.