

CAFÉ BOULUD

at Blantyre
LEASING PARTNERS

MOTHER'S DAY BRUNCH

2 COURSE PRIX-FIXE 48.

3 COURSE PRIX-FIXE 58.

APPETIZERS

YOGURT PARFAIT

FRESH FRUIT, PASSION FRUIT COULIS, HOUSE-MADE GRANOLA

CHILLED SPRING PEA SOUP

SUGAR SNAPS, ROSEMARY CRÈME FRAÎCHE, CROÛTONS, NASTURTIUM

GRILLED ASPARAGUS SALAD

SORREL PESTO, WALNUTS, AGED BALSAMIC, HERBED GOAT CHEESE

GARDEN SALAD

SPRING BEANS, RADISH, LETTUCE, CHERRY TOMATOES
SHALLOT-AGRODOLCE, RED WINE VINAIGRETTE

MAINE LOBSTER SALAD

CAROLINA SHRIMP, VEGETABLE CRUDITÉS, ICEBERG LETTUCE, AÏOLI

DB'S SMOKED SALMON

CRÈME FRAÎCHE, CAPERS, TOASTED BRIOCHE

DUCK LIVER MOUSSE

RED ONION MARMALADE, FRISÉE, GRILLED SOURDOUGH

MAIN COURSES

BRIOCHE PAIN PERDU

STRAWBERRY-RHUBARB COMPOTE, CRÈME FRAÎCHE CHANTILLY

BERKSHIRE EGG OMELETTE "AUX FINES HERBES"

GRUYÈRE CHEESE, ROASTED POTATOES, MARKET GREENS

EGGS BENEDICT

CANADIAN BACON, POACHED EGGS, SAUCE BÉARNAISE
ROASTED POTATOES, MARKET GREENS

DUCK CONFIT HASH

FRIED HEN EGG, SAUTÉED MARBLE POTATOES
CARMELIZED ONION, FRISÉE SALAD, DUCK JUS

THE FRENCHIE BURGER

CONFIT PORK BELLY, RACLETTE CHEESE, TOMATO-ONION JAM
CORNICHON, POMMES FRITES

HANGER STEAK TARTINE

POACHED EGG, AVOCADO, ARUGULA, SHAVED FENNEL
BEEF JUS, WHOLE WHEAT SOURDOUGH

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SIDE DISHES | 10.

POMME FRITES • ROASTED POTATOES
SAUTÉED SPRING BRAISING GREENS • BACON

DESSERT

FRAISIER VERRINE

VANILLA CREAM, BISCUIT, STRAWBERRY SORBET

MOLTEN CHOCOLATE CAKE

VANILLA ICE CREAM

SORRENTO LEMON

POPPY SEED SABLÉ, SORRENTO LEMON CRÉMEUX, MERINGUE, LIMONCELLO SORBET

ICE CREAM & SORBET WITH COOKIES

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

EXECUTIVE CHEF | ETHAN KOELBEL
PASTRY CHEF | DIANA DOVER