

CAFÉ BOULUD

at Blantyre

MOTHER'S DAY DINNER

THREE COURSE PRIX-FIXE | 84.

STARTERS

CHILLED PEA SOUP

SUGAR SNAPS, ROSEMARY CRÈME FRAÎCHE
CROÛTONS, NASTURTIUM

YELLOWFIN TUNA CRUDO

FINES HERBS, CAPERS, CHICKPEA CRISP, LEMON, TONNATO DRESSING

PEEKYTOE CRAB CAKE

PICO DE GALLO VERDE, SALSA ROJA

MAINE LOBSTER SALAD

CAROLINA SHRIMP, VEGETABLE CRUDITÉS, ICEBERG LETTUCE, AÏOLI

GRILLED ASPARAGUS SALAD

SORREL PESTO, WALNUTS, AGED BALSAMIC, HERBED GOAT CHEESE

DUCK LIVER MOUSSE

CHERRY-RED ONION MARMALADE, FRISÉE, GRILLED SOURDOUGH

GARDEN SALAD

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

MAIN COURSES

LOBSTER RISOTTO

ENGLISH PEAS, MASCARPONE, SAFFRON, LEMON OLIVE OIL
AP | MC

GRILLED SWORDFISH

SPROUTED BLACK CHICKPEAS, ZUCCHINI
GREEN ONION, SAUCE SAMBHAR

STEAMED BLACK SEA BASS

BABY SPRING VEGETABLES, WILD RICE
CARROT-GINGER EMULSION

RACK OF LAMB "EN PERSILLADE"

ARTICHOKE, SPINACH SUBRIC, BARLEY
OVEN-DRIED TOMATOES, GARLIC JUS

CRESCENT FARMS DUCK BREAST

MARBLE POTATOES, BABY SWISS CHARD
RHUBARB, DUCK PASTILLA, GRAIN MUSTARD JUS

FILET MIGNON

BABY CARROTS, ROASTED TRUMPET MUSHROOM
CIPOLLINI ONION, BONE MARROW, BORDELAISE SAUCE
PF SUPPLEMENT 10.

THE FRENCHIE BURGER

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

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SIDE DISHES | 12.

SAUTÉED SPRING BRAISING GREENS, GARLIC
ROASTED NEW POTATOES, GARDEN HERBS

*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