

CAFÉ BOULUD

at Blantyre
L.A. BOUTIQUE

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

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, BABY LETTUCE
CHERRY TOMATOES, SHALLOT-AGRODOLCE, RED WINE VINAIGRETTE

MAIN COURSES

SHRIMP 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
PF SUPPLEMENT 10.

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

THE FRENCHIE BURGER*

CONFIT PORK BELLY, RACLETTE CHEESE, TOMATO-ONION JAM
CORNICION, 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.*

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

EXECUTIVE CHEF | ETHAN KOELBEL