

CAFÉ BOULUD

at Blantyre
L.A. BOUTIQUE

DINNER

THREE COURSE PRIX-FIXE | 94.

STARTERS

HEIRLOOM TOMATO GAZPACHO

HOUSE-SMOKED BLUEFISH, CILANTRO, OLIVE OIL

BLACK SEA BASS CEVICHE*

LOCAL PEACHES, GINGER, LECHE DE TIGRE, PLANTAIN CHIPS

GRILLED SPANISH OCTOPUS

EGGPLANT CAPONATA, TOASTED HAZELNUT, GARDEN BASIL

BURRATA & MELON SALAD

NASTURTIUM, ESPELETTE PEPPER, WATERMELON RADISH
IBÉRICO, SOURDOUGH CROUTONS

DUCK LIVER MOUSSE

SOUR CHERRY-RED ONION MARMALADE, FRISÉE
GRILLED SOURDOUGH

GARDEN SALAD*

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

MAIN COURSES

SHRIMP RISOTTO

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

GRILLED SWORDFISH*

SPROUTED BLACK CHICKPEAS, ZUCCHINI
GREEN ONION, SAUCE SAMBHAR

CUMIN-DUSTED KING SALMON*

BLISTERED CORN, GRILLED NOPALES, CHANTERELLES
EPAZOTE PESTO

RACK OF LAMB "EN PERSILLADE"*

ARTICHOKES, SPINACH SUBRIC, BARLEY
OVEN-DRIED TOMATOES, GARLIC JUS
PF SUPPLEMENT 10.

CRESCENT FARMS DUCK BREAST*

ROASTED PLUMS, TURNIP, DUCK FARCE, SMOKED 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
CORNICHON, POMMES FRITES, MESCLUN SALAD

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SIDE DISHES | 12.

SAUTÉED SPINACH, GARLIC, OLIVE OIL

ROASTED NEW POTATOES, GARDEN HERBS

**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

COCKTAILS

WHITE COSMOPOLITAN | 20.

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

EPIC GIN & TONIC | 19.

BMD ETHEREAL GIN, CHARTREUSE VERTE, YUZU, LEMON BALM FROM OUR GARDEN

LA VIE EN ROSE | 19.

CALVADOS, SUZE, LEMON, POMEGRANATE, HIBISCUS, SPARKLING CAVA ROSÉ, TART CHERRY-GRAPEFRUIT FOAM

BELLS AND WHISTLES | 22.

TEQUILA, MEZCAL, PRICKLY PEAR, RED BELL PEPPER, ANCHO REYES, ZAAATAR RIM

FRENCH SOUR | 22. CONTAINS EGG WHITE

PIERRE FERRAND 1840 COGNAC, APRICOT SHRUB, PINEAU DES CHARENTES, ORANGE & YUZU, WALNUT BITTERS

GILDED AGE | 22.

JOHNNIE WALKER BLACK, AMARO MELETTI, CHARTREUSE JAUNE, AZTEC CHOCOLATE BITTERS

FEATURED MOCKTAIL

THE BEE'S KNEES | 11.

YUZU, LEMON, ORANGE JUICE, GINGER, HONEY, APRICOT SHRUB, BLACK WALNUT BITTERS

BEER | 8.

KRONENBOURG 1664 LAGER 16 OZ., *ALSACE, FR*

REISSDORF PRIVAT- BRAUEREI KOLSCH 16 OZ., *COLOGNE, GER*

ALLAGASH WHITE ALE 12 OZ., *PORTLAND, MAINE*

SMUTTYNOSE FINESTKIND IPA 12OZ., *HAMPTON, NEW HAMPSHIRE*

SAMUEL SMITH'S NUT BROWN ALE 12OZ., *TADCASTER, UK*

BITBURGER "DRIVE" N.A. LAGER 12OZ., *BITBURG, GER*

CIDER | 16.

DOMAINE LESUFFLEUR CIDER, "LA FOLLETIÈRE" NORMANDY, FR NV

CHAMPAGNE & SPARKLING

PIPER-HEIDSIECK, BRUT, CHAMPAGNE, FR NV.....26.

ANTICA FRATTA ESSENCE BRUT, FRANCIACORTA, IT 2015.....23.

RAVENTÓS I BLANC, "DE NIT," BRUT ROSÉ, CATALONIA, ES 2017..... 19.

DOM PÉRIGNON, CHAMPAGNE, FR 2010 75.

PERRIER JOUËT, GRAND BRUT, CHAMPAGNE, FR, NV (*HALF BOTTLE*)68.

BOLLINGER, BRUT SPECIAL CUVÉE, CHAMPAGNE, FR, NV (*HALF BOTTLE*) 110.

WHITE

MELVILLE, CHARDONNAY "SANTA RITA HILLS", CA 201622.

LANGLOIS-CHÂTEAU, SANCERRE, LOIRE, FR 2019..... 18.

OLIVIER MERLIN, MÂCON LA ROACHE VINEUSE, BURGUNDY, FR 2018..... 19.

DOMAINE DE CLOS SALOMON, GIVRY 1^{ER} CRU "LE GRANDE BERGE", BURGUNDY, FR 201845.

SELBACH OSTER "ZELTINGER SONNENUHR" RIESLING KABINETT, MOSEL, DE 201820.

JERMANN, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, IT 2019 18.

ORNELLAIA, SAUVIGNON BLANC & VIOGNIER "1ST VINTAGE," TUSCANY, IT 201350.

ROSÉ

DOMAINE MARQILIANI, CORSICA, FR 2020..... 19.

CHÂTEAU TRINQUEVEDAL, TAVEL, FR 2020 16.

RED

AU BON CLIMAT, PINOT NOIR, SANTA BARBARA, CA 2019 18.

DOMAINE PAVELOT, BOURGOGNE PINOT NOIR, BURGUNDY, FR 201824.

BRICCO DELL' UCCELLONE, BARBERA D'ASTI, IT 2014 (**CORAVIN**)..... 40.

LEVIATHAN, CABERNET SAUVIGNON BLEND, CA, 2018.....22.

MARQUÉS DE MURIETTA, RIOJA RESERVA "FINCA YGAY", ES 2016 18.

BEDROCK, SYRAH, NORTH COAST, CA 2018 19.