

CAFÉ BOULUD

at Blantyre
LAKE MICHIGAN

DINNER

THREE COURSE PRIX-FIXE | 94.

STARTERS

CAULIFLOWER VELOUTÉ

ROASTED ROMANESCO, NASTURTIUM
VADOUVAN OIL, CRÈME FRAÎCHE

YELLOWFIN TUNA TARTARE*

LOCAL APPLES, PICKLED MUSHROOM, PISTACHIO
PRESERVED LEMON, CARNAROLI RICE CRISPS

GRILLED SPANISH OCTOPUS

EGGPLANT CAPONATA, TOASTED HAZELNUT, GARDEN BASIL

DELICATA & BURRATA SALAD

WATERCRESS, ENDIVE, HUCKLEBERRIES
PEPITAS, SPICED CIDER VINAIGRETTE

DUCK LIVER MOUSSE

SOUR CHERRY-RED ONION MARMALADE, FRISÉE
GRILLED SOURDOUGH

AUTUMNAL BEET SALAD

BAYLEY HAZEN BLUE, MACHE, BLACK GARLIC
TOASTED WALNUTS

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.

ROASTED FINGERLING POTATOES, GARDEN HERBS

ROASTED BRUSSELS SPROUTS, DUCK CONFIT
CIDER GLAZE, MUSTARD

**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

BELLS AND WHISTLES | 22.

TEQUILA, MEZCAL, PRICKLY PEAR, RED BELL PEPPER, ANCHO REYES, ZAATAR 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

BARREL-AGED NEGRONI | 22. AGED IN-HOUSE FOR 20 DAYS

BMD GREYLOCK GIN, CAMPARI, CINZANO, PUNT E MES

FEATURED MOCKTAIL

THE BEE'S KNEES | 11.

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

BEER | 8.

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

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

WINES BY THE GLASS

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 (<i>HALF BOTTLE</i>).....	68.
BOLLINGER, BRUT SPECIAL CUVÉE, CHAMPAGNE, FR, NV (<i>HALF BOTTLE</i>).....	110.

WHITE

MELVILLE, CHARDONNAY "SANTA RITA HILLS", CA 2016.....	22.
BLONDEAU, "CUVÉE DES MOULINS BÂLES", SANCERRE, LOIRE, FR 2020.....	18.
OLIVIER MERLIN, MÂCON LA ROACHE VINEUSE, BURGUNDY, FR 2018.....	19.
DOMAINE DE CLOS SALOMON, GIVRY 1 ^{ER} CRU "LE GRANDE BERGE", BURGUNDY, FR 2018.....	45.
A.J. ADAM, RIESLING FEINHERB, "IM PFARGARTEN", MOSEL, DE 2020,.....	20.
JERMANN, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, IT 2019.....	18.
ORNELLAIA, SAUVIGNON BLANC & VIOGNIER "1 ST VINTAGE," TUSCANY, IT 2013.....	50.

ROSÉ

HEIDI SCHRÖCK & SÖHNE, TOUR DE ROSÉ, BURGENLAND, AUSTRIA 2020.....	16.
DOMAINE DE TRIENNES, MÉDITERRANÉE ROSÉ, PROVENCE, FR 2020.....	17.

RED

AU BON CLIMAT, PINOT NOIR, SANTA BARBARA, CA 2019.....	18.
DOMAINE PAVELOT, BOURGOGNE PINOT NOIR, BURGUNDY, FR 2018.....	24.
LEVIATHAN, CABERNET SAUVIGNON BLEND, CA, 2018.....	22.
MARQUÉS DE MURIETTA, RIOJA RESERVA "FINCA YGAY", ES 2016.....	18.
BEDROCK, SYRAH, NORTH COAST, CA 2018.....	19.