

BOUCHE

• FRENCH BISTRO •

Restaurant Week 2019

Dinner Menu

Appetizers

Onion Soup Gratinée

Salade César — Shaved Reggiano and Panisse Croutons

Classic Escargots `a La Bourguignonne

Black Mussels — White Wine and Red Chile

Entrees

Ratatouille Ravioli — Tomato Broth, Pistachio Pesto

Tenderloin Steak Tartare — Fresh Farm Egg, House Potato Chips

Market Fish — Changes Nightly

Coq Au Vin — Root Vegetables, Potato Purée

Dessert

Profiterole Au Chocolat

Crème Brûlée

Lemon Meringue Tart

\$45 per person