

BOUCHE

• FRENCH BISTRO •

Burgundy Dinner

Wednesday, September 25th, 6 PM

1st course

BEET CURED HAMACHI

Caviar, Citrus Sabayon
Pol Roger, Brut, NV Champagne

2nd Course

VELARDE APPLE CARPACCIO

Charred Radicchio, Cucumber, Lemon Curd, Carrot Sprouts
Olivier Leflaive, Aligoté 2016

3rd course

PAN-SEARED GROUPER

Butterscotch Glaze, Yellow Tomato, Fennel, Watermelon
Domaine Faiveley, Clos de Myglands, 1er Cru Mercurey 2016

4th Course

ROASTED QUAIL

Foie Gras, Black Truffle, Root Vegetable Puree, Cassis
Domaine Faiveley, Les Damodes, 1er Cru Nuits St George 2015

5th Course

GATEAU BASQUE

Dark Cherries & pears
Pol Roger, Rich, Demi Sec, NV

\$225 pp + tax and gratuity