



LE BOUDOIR
RESTAURANT - PASTRY

DINNER MENU

APPETIZERS

OYSTERS ON ICE / MARKET PRICE

TUNA TARTARE / 18

Avocado, Chives, Sesame, Ponzu Sauce, Lime Juice, Cilantro, Extra Virgin Olive Oil

ESCARGOT / 12

(6) Garlic, Butter, Parsley and the Chef's Secret

BEEF CARPACCIO / 16

Beef Carpaccio with Cracked Pepper Melange, Lemon Juice, Parmesan Cheese, Arugula, Extra Virgin Olive Oil

RISOTTO & HAM CROQUETTES / 9

Prosciutto, Thyme, Garlic, Sun Dried Tomatoes Aioli

CALAMARI / 13

Chili-Lime Vinaigrette, Agaves, Peppadew Peppers, Scallions

OCTOPUS SALAD / 16

Butter Poached Potatoes, Heirloom Cherry Tomatoes, Crispy Cheek Peas, Lemon Vinaigrette

PLATTERS

CHARCUTERIE PLATTER / 25

French, Italian and Spain Charcuterie

CHEESE PLATTER / 22

French Cheeses

MIX CHEESE & CHARCUTERIE PLATTER / 32

ENTRÉE

DUCK LEGS CONFITS / 27

Mashed Potatoes, Roasted Vegetables, Cassis Sauce

PORK TENDERLOIN / 23

Polenta, Charcuterie Sauce, Preserved Lemon

FILET MIGNON / 28

Black Angus Filet Mignon, Potatoes Gratin Dauphinois, Prosciutto Wrapped Asparagus, Porto Wine Mushroom Demi Glaze

PASTA OF THE SEA / 27

Tagliatelle Pasta, Fresh Fish of the Day, Mussels, Clams, Shrimp, White Wine Cream Sauce, Tomatoes

SCALLOPS / 29

Prosciutto Ham and Pea Risotto, Three Scallops U10, Pea Tendril Salad

SPECIALTY

BEEF BOURGUIGNON / 25

Beef Cooked in Red Wine with Bacon, Mushroom, Carrots, Pearl Onions and Served with Mashed Potatoes

BOUILLABaisse / 29

Market Fresh Fish, Mussels, Clams, Shrimp, Scallops, Cooked in Saffron Fumet and Served with Rouille and Crostini

COQ AU VIN / 22

Chicken Cook in Red Wine with Carrots, Pearl Onions, Mushrooms Served with Tourné Potatoes

MUSSELS MEUNIÈRE / 18

Ouzo, Leeks, Thyme, Garlic, Heavy Cream, Homemade French Fries