

# Chez**Boët**

Reservations: 239.643.6177



LA VOLAILLE / FOWL



A COTE / SIDES

POMMES FRITES: Fresh hand-cut Idaho fries, moutarde de Dijon.

LA ROUILLE SAUCE: Saffron, garlic, Espelette pepper, mayo, great with frites!

SUBSTITUTE: Our hand-cut frites for your potato/rice accompaniment.

3.5

The majority of our menu items are Gluten-Free. Menu items containing glutens are indicated by the symbol G. Please let your server know if you have special dietary restrictions due to allergy or intolerance. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Note: A split charge of \$8.50 will be added for all shared entrées & a service charge of 20% is added for parties of 6 or more. Chez Boët gift certificates are a great gift idea! RESERVE NOW! 239.643.6177 -or- ChezBoetNaples.com

**POULET NORMAND:** Joyce Farms frenched chicken breast, caramelized apples, Calvados cream sauce.

CHICKEN TAGINE: Joyce Farms frenched chicken breast, curry, currants, apricots, almond cream sauce.

**CANARD ROTI:** half roasted duck, fresh orange and orange liqueur sauce.

LES PÂTES PROVENÇALE: pasta sautéed with fresh tomato, herbs.

**LE VEGETARIAN:** Tofu sausage, market fresh vegetables, red rice.

LES PATES ET LEGUMES / PASTA & VEGGIES

31

31

36

24

21

## The story of ez**Boët**

#### "AMERICAN GIRL MEETS FRENCHMAN IN PARIS"

We met and married in Paris and loved our long weekends in the French countryside cooking traditional, home-style dishes with family and friends with what came from the family farm and garden. When we moved to Naples 26 years ago, we knew we had found a perfect place to recreate those experiences.

Naples' original restaurants and the village charm of Old Naples inspired us to open our restaurant, Chez Boët, in the waterfront neighborhood of Crayton Cove in 2003. That first year, we made a commitment to cooking healthy food with locally grown, organic, and seasonal produce and locally-sourced seafood making us one of the first market-inspired restaurants in Southwest Florida. In 2011, we became the City of Naples first certified Green Business. We're still inspired and proud to be part of what we love best about Naples. Our favorite part is sharing our passion for French food and culture with you.

### THE PASSION CONTINUES WITH VOYAGE BOËT

In Summer 2020, we will host our custom curated insider tours of regional France for the tenth year. Each June and September, we quide small group culinary and wine adventures to culturally-rich destinations such as Alsace, Champagne, Dordogne, Gascogne, Bordeaux, Le Pays Basque, Provence, and the Loire, to enjoy authentic food, regional wines and local customs. If you have a taste for the good life and worry-free travel in France, let us inspire your inner foodie on a future trip!

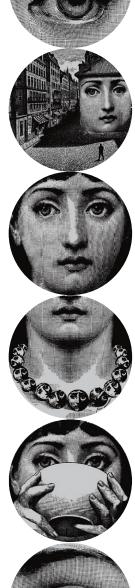
For additional details and itineraries visit VoyageBoet.com.

Thank you for supporting Chez Boët, a locally owned, independent restaurant and founder of Naples Originals.

### Lisa & Philippe

Owners, Chez Boët















### Menu Definintions:

**A.O.C.** Appellation d'Origine Contrôlée is a designation of origin dating back to the 15th century, French regulations established in France to define quality standards for special regional products that derive their uniqueness from the specific geographical region where they are grown and produced.

Affinage or Affiné = The craft of maturing and aging artisanal cheeses

**Oeuf à cheval** = literally "egg riding in the saddle" or fried egg on top of the burger

**Piment d'Espelette** = A.O.C. French chili pepper cultivated in Espelette, a village in le Pays Basque, since the 16th century. A cornerstone in Basque cuisine, it is mildy hot with a smoky flavor.

**Riz Rouge de Camargue** = a wild red rice grown in Camargue, Provence.

Wagyu Beef = from the Japanese Wagyu cattle (same as the famous breed from Kobe, Japan) raised in Australia on a strict vegetarian diet, highly marbled, antibiotic- and hormone-free. All our beef is hand-cut to our specifications by our local artisanal butcher Jimmy P's. Note: Our wagyu ground beef is an all-natural product with no additives, (extenders, binders, or seasonings) like those permitted in conventional certified ground beef.

La Rouille = a saffron, garlic mayonnaise, literally means "rust" due to color of sauce.

### THE LANGUAGE OF FONDUE:

**Fondue** = comes from the French verb "fondre," meaning to melt.

**Caquelon** = communal pot.

**Réchaud** = a warming base for the fondue pot.

Religieuse = the thin cracklely piece of cheese found at the bottom of a fondue pot

### **BOUTIQUE BOËT**

BoutiqueBoet.com is an importer of unique items for your kitchen and home all proudly made in France. Shop online or in our retail corner from our selection of authentic gifts and gourmet products, many originally sourced for use in our award-winning neighborhood bistrot.

### CHEZ BOËT PERSONALIZED

Ask us about our custom food to-go and on-site hosting for groups and special events. Order a custom quiche for Sunday brunch or lunch with friends or take home a packaged Pâté Maison.

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755 12th Avenue South at Crayton Cove In Old Naples. Established in 2003