

# ChezBoët

French Home Cooking

## Curbside Service Menu: March 2020

*"Ask about our daily special!"*

### Starters:

<u>La Salade Boët</u> : organic mesclun, baby heirloom tomatoes, toasted hazelnuts, white truffle vinaigrette or Balsamic vinaigrette. Walnuts optional. (Add goat or blue cheese: \$2)	12
<u>Pâté Maison with cornichons</u> : country-style pork terrine, red wine, wild mushrooms.	12
<u>Jura Salade</u> : organic mesclun, lentilles vertes du Puy A.O.C., Jura cheese, organic beets, vanilla dressing.	15
<u>French lentil salade</u> : Lentilles vertes du Puy A.O.C., carrots, goat cheese, celery, walnuts.	14
<u>Assiette de Fromages</u> : Assortment of French cheeses "affinés."	17

### Main Courses:

<u>Wagyu Boeuf Bourguignon</u> : Butcher's cut Wagyu chuck braised in red wine, carrots, mushrooms, pearl onions	34
<u>Lamb Tagine</u> : Colorado lamb shoulder stew, cumin, curry, prunes, couscous	34
<u>Pasta Crevettes</u> : pasta, Pink Gulf shrimp, fresh tomato, herbes.	32
<u>Seafood Tagine</u> : scallops, shrimp, snapper, preserved lemon, dates, lemon cream sauce, couscous.	33
<u>Wild-caught Local Snapper en Papillote</u> : white wine, basil, garlic, EVOO.	37
<u>Semi-wild Salmon</u> : baked in white wine, lemon beurre blanc, capers.	38
<u>Coquilles St. Jacques au Cidre Breton</u> : Jumbo diver scallops, Brittany cider with French thym cream sauce.	39
<u>Petite Coquilles</u> : Half portion of Jumbo diver scallops, Brittany cider.	29
<u>Poulet Normand</u> : Joyce Farms frenched chicken breast, caramelized apples, Calvados cream sauce.	31
<u>Chicken Tagine</u> : Joyce Farms chicken breast, curry, currants, apricots, almond cream sauce.	31
<u>Canard Rôti</u> : half-roasted duck, fresh orange and orange liqueur sauce.	36
<u>Les Pâtes Provençale</u> : pasta sautéed with fresh tomato, herbs.	24
<u>Le Vegetarian</u> : Tofu sausage, market fresh vegetables, red rice.	21

### Desserts:

<u>Le gâteau chocolat</u> : flourless chocolate cakes, Ecuador 56% cacao couverture.	10
<u>La Tarte Tatin</u> : traditional upside down caramelized apple tarte.	11

*Please allow 20-25 minutes for us to prepare as all dishes are carefully crafted in our kitchen. The majority of our items are Gluten-Free. Please let us know if you have special dietary restrictions.*