



bistro & oyster bar
BY CHEF DANIEL BOULUD

A TOUR OF LYON

Travel to the gastronomic Capital of France in the month of November, with a celebration of Bouchon Lyonnaise Cuisine

4 Courses \$68 per person | Dinner Only

Hors D'oeuvre

Choice of:

Œuf Mayonnaise

Deviled Eggs with Mustard Dressing

Salmon Rillettes

Garlic Croutons

Pâté En Croûte Maison

Duck, Foie Gras, Pistachio, Apricots

Les Salades

Choice of:

Salad Lyonnaise

Frisée Salad, Poached Egg, Bacon
Chicken Jus

Warm Duck & Cabbage Salad

Goat Cheese, Pine Nuts, Thyme

Warm Potato & Sausage Salad

Mustard & Vinegar Dressing

Les Classiques

Choice of:

Quenelles de Brochet

Pike-Mousse Dumplings in Lobster Sauce

Sauccisson Lyonnaise

Sausage & Lentil Stew

Poulet l'Estragon

Chicken Braised in Vinegar, Herb Spätzle

Les Pâtisseries

Choice of:

Floating Island

Ginger Crème Anglaise
Praline Rosé

Baba Au Rhum

Crème Chantilly

Apple Tart

Vanilla Ice Cream