

LUNCH

FRUITS DE MER

◆ OYSTERS ON THE HALF SHELL ◆

by the half dozen

WEST COAST -24 (GF)

EAST COAST -21 (GF)

◆ SHRIMP COCKTAIL -25 ◆

PLATEAUX

Assortment of fresh seafood & shellfish

PETIT -125 (GF)

GRAND -225 (GF)

HORS D'OEUVRES

PAIN MAISON -5

Baguette, Salted Butter

BLUE CRAB BEIGNETS -24

Spicy Remoulade

ESCARGOTS EN CROÛTE -16

Garlic Herb Butter, Puff Pastry

SHRIMP NOLA -23

Creole Spice, Garlic, Biscuit

SALMON CARPACCIO -24 (GF)

Cured Salmon, Beets, Mustard Crème Fraîche,

Pickled Shallots

STEAK TARTARE -19

Garlic Aioli, Capers, Fines Herbes

CHARCUTERIE -23

Assortment Of Artisanal Meats And Cheeses,

Accoutrements

Torchon De Foie Gras Supplement -20

MAINS

OMELETTE GRUYÈRE -22 (GF) (V)

Farm Eggs, Mixed Greens

GNOCCHI PARISIENNE -22 (V)

White Wine, Garlic, Tomatoes, Squash

RATATOUILLE CREPES -21 (V)

Squash, Eggplant, Tomato, Goat Cheese, Spinach

CAPRESE SANDWICH -15 (V)

Marinated Mozzarella, Tomatoes,
Pistou, Balsamic, Chips

MOULES FRITES -26 (GF)

PEI Mussels, White Wine, Pommes Frites

LOBSTER POT PIE -45

Puff Pastry, Sherry Cream

SNAPPER AMANDINE -40 (GF)

Brown Butter, Almond Chili Crunch, Haricots Verts

SHRIMP PO' BOY -25

Creole Fried Shrimp, Lettuce, Onion, Remoulade, Chips

BOULON CLUB -19

Grilled Chicken, Applewood Bacon, Béarnaise Aioli, Chips

DUCK CONFIT -38

Savory Crêpes, Cherry-Hoisin, Crispy Vegetables

LE BURGER -24

Smash Patties, American Cheese, Red Onion,
Thousand Island, Pommes Frites

FRENCH DIP -26

Shaved Ribeye, Au Jus, Pommes Frites

STEAK FRITES (GF)

Maitre D'hôtel Butter

Hanger -38

Filet -51

Cauliflower Steak -21 (VG)

SAUCE OPTIONS -4 (GF) (V)

Béarnaise / Au Poivre / Sauce Verte

CAVIAR SERVICE

*Sustainably harvested by Regiis Ova
Served with brioche, blinis, crème fraîche,
egg, shallot, chive*

KALUGA HYBRID -120 / 1OZ.

OSSETRA -150 / 1OZ.

Suggested Champagne Pairing
1/2 bottle of Krug Grand "Cuvee" -200

SALADS & SOUPS

Add: Steak -18, Salmon -12, Chicken -9

VERTE -13 (GF) (V)

Mixed Greens, White Balsamic Vinaigrette,
Radish, Fines Herbes

CAESAR -16

Parmesan, Brioche Crouton

FRISÉE -16

Frisée, Bacon Vinaigrette, Poached Egg

SHRIMP BEURRE BLANC -25 (GF)

Mixed Greens, Avocado, Truffle,
White Balsamic Vinaigrette

ONION SOUP GRATINÉE -14

Fontina, Gruyère, Parmesan, Crouton

TOMATO BISQUE -14 (V)

Petit Brioche Grilled Cheese

Accompagniments

HARICOTS VERTS -9 (GF) (V)

ROASTED WILD MUSHROOMS -11 (VG)

POMMES FRITES -9 (GF) (VG)

SWEET ENDINGS

CRÈME BRÛLÉE -12 (GF) (V)
Caramelized Sugar, Berries

WARM BUTTER CAKE -13 (V)
Blueberries

PROFITÉROLES -14 (V)
Chocolate, Vanilla, Crème

BREAD PUDDING -14 (V)
Bananas, Rum, Vanilla Ice Cream