

Boucher Menu

Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted with garlic & parsley butter	20.50	40
	Rockefeller	22	42
Roast scallops in the 1/2 shell, tomato & garlic parsley butter			22
French onion soup, parmesan crouton			16
Twice baked onion & Gruyere souffle, watercress & vincotto			18
Confit of ocean trout, creamed beets, grilled polenta, green peas			20
House made venison sausage, crushed potato, braised lentils, pickled red cabbage & horseradish cream			20
Seared lobe of foie gras, sautéed mushrooms on toasted brioche, honey glazed carrot purée			32

French Classics

Bouillabaisse : Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallops			40
Cassoulet : Braised white beans with tomato, duck, pork belly, sausage, speck			28
Blanquette de Veau : Slow cooked veal in a white wine sauce with rice pilaf, Dutch carrots, mushrooms & speck			28
Beef Bourguignon : Beef stew in a red wine sauce with parsnip puree, turned winter vegetables, bacon & mushroom			28
Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, roast Brussel sprouts, Béarnaise sauce & red wine jus			85

Mains

Market fresh fish, pan fried gnocchi, pancetta, pumpkin puree, fennel, walnuts & cepe cream			34
Duck confit, warm salad of baby beets, roast sweet potato, goat cheese, red onion, crisp potato & pumpkin seeds			34
Eye fillet of black Angus beef, pommes frits, roast cherry tomatoes, Bearnaise sauce & red wine jus			38

Sides

Green salad, honey mustard vinaigrette & herbs			10
Buttered green beans with toasted almonds			
Steamed broccolini & Persian feta dressing			
Pommes Frites			
Add Foie Gras			15