

# Bouchard Restaurant & Inn

Premier Prix Fixe Menu (\$50.00)

~ No Substitutions Please ~

## Choice of Appetizers:

*Salade aux Poires et au Roquefort*

Mixed Greens, Warm Pears, Roasted Walnut, Blue Cheese & Balsamic Vinaigrette

*Bisque de Homard au Pistou*

Lobster Bisque with Basil Pesto

*Saumon Fume sur plat Garni Classique*

Thinly sliced, House Smoked Salmon, with Classic Garnishes

*Pâté de Chef*

House Pate made with Duck, Pheasant, and Chicken Livers

*Nel au Vent de Champignon Sauvage*

Warm Asparagus and Wild Mushrooms in Puff Pastry

## Choice of Entrée:

*Filet Mignon*

Sliced Filet with a Port Wine Horseradish Sauce

*Crevettes au Currie*

Shrimp with Light Curry Beurre Blanc

*Cabillaud "Oscar"*

Cod with Asparagus, Lump Crab, Light Lemon Sauce

*Poitrine de Canette au Framboise*

Duck Breast with a Raspberry Demi-Glace Reduction Sauce

*Legumes Grillée "Boulangier"*

Grilled Vegetables with Boursin and Goat Cheeses in a Pastry Turnover

## Choice of Dessert:

*Tarte aux Pomme*

Apple "Tulip" Tarte with Vanilla Ice Cream

*Grand Marnier Soufflé*

Sauce Crème Anglaise

*Le Gâteau au Fromage avec Coulis de Baies*

Cheesecake with a Berry Coulis

*Limited Choices from our Regular Menu*

Sole de Douvres a L'Oseille Add \$18.00

Dover Sole with a Classic Sorrel Sauce

Homard et St. Jacques Cardinal Gratinée Add \$25.00

Restuffed Roasted Lobster and Scallops with Truffle, Gruyere Cheese and Lobster Sauce

## *Les Boissons*

### **Kir Royal 12.00**

*Sparkling White Wine ~ Crème de Cassis*

### **French Seventy-Five 13.00**

*Beefeater Gin ~ Lime Juice ~ Simple Syrup ~  
Sparkling White Wine*

### **French Martini 15.00**

*Vodka ~ Chambord ~ Pineapple Juice ~ Sparkling  
Wine*

### **Barrel Aged Manhattan 14.00**

*Buffalo Trace Bourbon ~ Alessio Vermouth ~ Gran  
Classico & Orange Bitters*

### **Newport Sour 12.00**

*Newport Craft Seafog Whiskey ~ Lemon Juice ~  
Simple Syrup ~ Red Wine Float*