

CAFÉ
BOULUD



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LA TRADITION

CLASSICS & COUNTRY COOKING

VICHYSOISE

CHILLED AVOCADO SOUP
SHRIMP, DILL, CAVIAR, CRÈME FRAÎCHE

26

BEEF TARTARE

CORNICHONS, MUSTARD
POTATO GAUFRETTE, LETTUCE

24

LA MER

INSPIRED BY THE SEA

KING CRAB

MANGO, CUCUMBER
MINT, CILANTRO

38

CITRUS CURED HAMACHI

FENNEL, WATERMELON
FRESNO PEPPER, SHISO

26

LA SAISON

SPRING FLAVORS

SPRING SALAD

BABY GEM, GREEN ASPARAGUS
GREEN GODDESS DRESSING

21

BURRATA

HEIRLOOM TOMATO, ZUCCHINI
OLIVE, BASIL PISTOU

28

LE VOYAGE

WORLD DISCOVERY

GRILLED OCTOPUS

ROMESCO SAUCE, MARCONA ALMOND
PIQUILLO PEPPER, ARUGULA

36

YELLOWFIN TUNA CARPACCIO

HARISSA, CRISPY CHICKPEAS, CHAYOTE
MINT, LEMON CONFIT

28



CAVIAR

FROM PETROSSIAN PARIS

CLASSIC OSSETRA

50 GR

330

ROYAL OSSETRA

50 GR

370

IMPERIAL OSSETRA

50 GR

560

ALL PRICES DISPLAYED ARE SUBJECT TO 12% VAT AND A 15% SERVICE CHARGE

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LA TRADITION

CLASSICS & COUNTRY COOKING

ROASTED CHICKEN
TARRAGON, TOMATO
SUMMER SQUASH, POLENTA

48

TOURNEDOS ROSSINI
BEEF TENDERLOIN, FOIE GRAS, SPINACH
POMME DAUPHINE, BLACK TRUFFLE SAUCE

96

LA SAISON

SPRING FLAVORS

BERKSHIRE PORK CHOP
BACON CRUST, ROASTED CABBAGE
SWEET POTATO, MUSTARD

65

SCALLOPS
GREEN ASPARAGUS, SAUCE AMERICAINE
PILAF RICE

65

LA MER

INSPIRED BY THE SEA

GRILLED SWORDFISH
CAULIFLOWER PURÉE, ROMANESCO
CAPER, LEMON GREMOLATA

58

RED SNAPPER
PEPPER FRICASSÉE, CHORIZO
MOJO VERDE SAUCE

55

LE VOYAGE

WORLD DISCOVERY

AGNOLOTTI
RICOTTA AND SPINACH RAVIOLI
TOMATO SAUCE, OLIVE & PINE NUTS

38

COLORADO LAMB LOIN
EGGPLANT, COUSCOUS
HARISSA, MINTED YOGURT

62



SIDE DISHES

12

PILAF RICE
FINES HERBES

GRILLED ASPARAGUS
PARMIGIANO REGGIANO

GREEN SALAD
MUSTARD VINAIGRETTE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CAFÉ BOULUD

5 COURSES TASTING MENU

180

A LOVE LETTER TO THE CHERISHED TRADITIONS OF CLASSICAL FRENCH CUISINE, ITS REMARKABLE POWERS OF TRANSFORMATION AND THE INSPIRING POSSIBILITIES OF THE OCEAN

SET OFF ON A VOYAGE OF BOTH DISCOVERY AND REDISCOVERY. THE BELOVED TRADITIONS OF CLASSICAL FRENCH CUISINE ARE YOUR POINT OF DEPARTURE ON A DELIGHTFUL VOYAGE ACROSS CULTURES, CUSTOMS, AND SEASONS

PLEASE NOTE THE TASTING MENU SHOULD BE ORDERED BEFORE 9:00PM BY THE ENTIRE TABLE LIMITED TO TABLES OF 6 PEOPLE MAXIMUM



WINE PAIRING

200

DIFFERENT ELEMENTS IN FOOD AND WINE -SUCH AS TEXTURE, FLAVORS, AND AROMATICS- COMPLEMENT AND ENHANCE EACH OTHER

ELEVATE YOUR DINING EXPERIENCE THROUGH A PAIRING THAT WILL LET YOU DISCOVER A NEW LEVEL OF SOPHISTICATION

EXECUTIVE CHEF DAVID LEPAGE