

CAFÉ BOULUD



Marilyn  
360 E. 72nd St.  
New York, NY

**RESTAURANT WEEK 2006**

3 COURSES PRIX FIXE \$24.07

**CHILLED CALIFORNIAN CARROT SOUP**

ORANGE, LIME CREAM, ICICLE RADISH

OR

**COUNTRY DUCK TERRINE**

FOIE GRAS, PICKLED VEGETABLE, GRILLED SOURDOUGH

OR

**LOCAL BEET SALAD**

PECANS, ENDIVE, GOAT CHEESE

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**HANDMADE BEEF AGNOLOTTI**

CHERRY TOMATO CONFIT, RIPINI, PROVOLONE CHEESE

OR

**MARINATED CATALAN BACALAO**

SLOW COOKED CODFISH, TOMATO, LEMON-BASIL,  
EXTRA VIRGIN OLIVE OIL

OR

**GRILLED LEG OF LAMB**

EGGPLANT, GREEK YOGURT, CHERRY PEPPER SALAD

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**LEMON-RASPBERRY GRATIN**

CASSIS SORBET

OR

**BLUEBERRY CLAFOUTIS**

VANILLA CHANTILLY

OR

**CHOCOLATE HAZELNUT TART**

SPICED TEA ICE CREAM

**WINE BY THE BOTTLE \$24.07**

ROSÉ MAS AMIEL, CÔTES DU ROUSSILLON, 2004

**LE VOYAGE**

SPAIN, MEXICO, GREECE

**LOBSTER PAELLA SOUP**

SHELLFISH, CHORIZO,  
PEPPERS

\$14

**TOMATILLO GAZPACHO**

AVOCADO, MANGO,  
YELLOW CORN TORTILLA

\$11

**GREEK FETA CHEESE SALAD**

KALAMATA OLIVES, PICKLED CHERRY PEPPERS,  
CUCUMBER, LEMON-HERB DRESSING

\$14

**LE POTAGER**

INSPIRED BY THE MARKET

**SAVEUR OF SUMMER VEGETABLES**

LEMON VERBENA TOMATO CONSOMMÉ, HERBS  
AP \$16 / MC\$21

**SIDE DISH OF ROASTED PEPPERS**

RAISIN, CILANTRO, TOMATO  
\$10

**SIDE DISH OF RUSTIC POTATOES**

GARLIC, PARSLEY  
\$8



**LA SAISON**  
SUMMER FLAVORS

**LOUISIANA SHRIMP SALAD**

MARINATED BEANS, RED ONIONS, HERBS DE PROVENCE  
\$14

**ATLANTIC FLUKE CARPACCIO**

RED PEPPERS, ROMANESCO SAUCE, CHERRY TOMATO  
\$14

**SARDINES TARTINE**

SUMMER PIPERADE, PETITE SALAD, BASIL OIL  
\$14

**MARINATED SUMMER TOMATO**

BURRATA CHEESE, BASIL, ARUGULA  
\$17

**BIBB LETTUCE SALAD**

FOURME D'AMBERT, CARAMELIZED PECAN NUTS,  
FIGS CONFIT  
AP\$12 / MC\$19

**DOZEN VEGETABLES SALAD**

PICKLED MUSHROOMS VINAIGRETTE  
AP\$14 / MC\$24

**SUMMER GREENS RAVIOLI**

BRAISED LAMB, TOMATO, PARMESAN  
AP\$16 / MC\$26

**CHERRY TOMATO RISOTTO**

LEMON-THYME, LOCAL GOAT CHEESE, ARUGULA  
AP\$18 / MC\$28

**SEARDED SEA SCALLOPS**

SUCCATASH OF SUMMER VEGETABLES  
\$24

**SWEET AND SPICY BLACK SEA BASS**

COCONUT RICE, THAI BASIL, CHILI  
\$27

**GLAZED VEAL SWEETBREAD**

CHANTERELLES, ASPARAGUS, FRISÉE SALAD  
\$21

**LAMB KEBBAB**

GRILLED EGGPLANT, MINT YOGURT SALAD  
\$25

**ROASTED HANGER STEAK**

SPINACH, RUSTIC POTATOES, PEPPER SAUCE  
\$26

**CHICKEN NICOISE SALADE**

OLIVES, ANCHOVIES, HARICOTS VERTS,  
QUAIL EGG, CAPERS  
\$24

*EXECUTIVE CHEF BERTRAND CHEMEL*



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