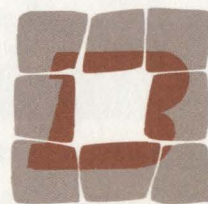


upstairs



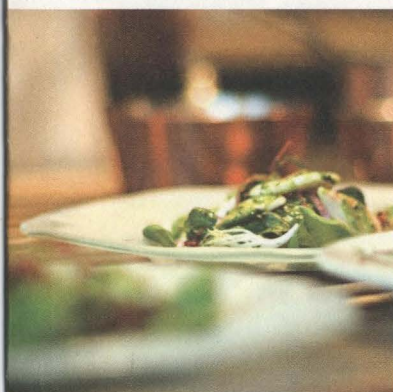
BOULEY  
BAKERY  
MARKET



# WELCOME TO BOULEY BAKERY & MARKET & UPSTAIRS RESTAURANT

I offer you my choice of pure, high quality ingredients.  
From the **Market** retail in the lower level to our **Bakery**  
pastry shop, to **Upstairs**, where you can walk in anytime  
and be served an eclectic menu. Raw or prepared products  
are demonstrated in our cooking classes, so you can enjoy  
an evolution of taste at home with your family and friends.

*David Bouley*





quality ingredients, preparation with skill and care: pure, true flavors



## UPSTAIRS



During evening hours, this 30-seat dining room offers a range of dishes inspired by sources beyond its Mediterranean-French-American base, from Eastern European to Asian cuisines, with a particular emphasis on Thai and Japanese influences. The menu changes regularly to reflect seasonal offerings and to feature dishes created by visiting chefs.



Specialty cocktails and a wine list with selections by the glass or bottle complement the cooking. **Upstairs** also houses a sushi bar, featuring cold sushi and sashimi along with hot dishes and a range of saké offerings. The open kitchen allows the space to also serve as a venue to host cooking demonstrations.





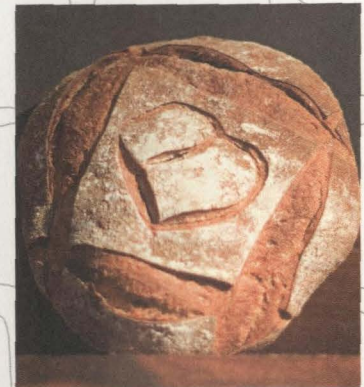


fresh-baked goods emerge from the  
wood-burning oven enclosed in 19th century cobblestones

## BOULEY BAKERY

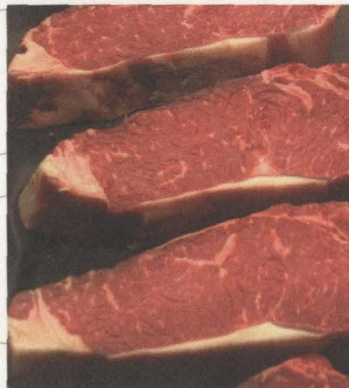


Serving as the entry point to the complex, **Bouley Bakery** offers, in addition to fresh-baked goods from a wood-burning oven, house-made soups, salads, sandwiches, hot and cold beverages, and a full range of breads and pastries using a variety of high-quality organic flours and other flavorful ingredients. For breakfast or lunch, there is self-service seating in the sidewalk café and in the **Upstairs** facility.



## MARKET

The Market features a limited array of select, seasonally available organic products, meats, fish, and fine cheeses, accompanied by a selection of prepared products, including sauces, house-made ice creams and sorbets, and raw dough to use in baking breads and cookies at home.





## JAPANESE

NANZENJI 8.50  
STEAMED HOMEMADE TOFU  
WITH TRUFFLE DASHI

MISO SOUP 6.50  
WITH TOFU, MUSHROOMS,  
WAKAME SEAWEED AND SCALLIONS

DOBIN MUSHI 12.50  
MATSUTAKE MUSHROOM, SNAPPER,  
SHRIMP, AND CHICKEN IN A RICH  
BROTH AND SERVED IN A DOBIN POT

SEAWEED SALAD 7.50  
WITH MUSTARD WHITE MISO DRESSING

HEARTS OF PALM DENGAKU 7.00  
BRAISED FRESH HAWAIIAN HEARTS OF  
PALM WITH A WHITE AND A RED  
DENGAKU MISO SAUCE

KAMO 8.50  
THREE LAYER SALAD OF EGGPLANT,  
MARINATED LONG ISLAND DUCK AND  
MICROGREENS WITH DASHI SAUCE

TAKIAWASE 10.00  
SEASONAL OFFERINGS FROM BOTH  
LAND AND SEA LIGHTLY STEWED IN A  
DASHI BROTH

ASARI CLAM 10.00  
SAUTÉED ASARI CLAM AND MUSHROOMS  
WITH GARLIC AND SUDACHI

YELLOWTAIL ARADAKI 10.00  
THE COLLAR OF A YELLOWTAIL  
SLOWLY STEWED IN A HEARTY BROTH

AMADAI SAKAMUSHI 11.50  
STEAMED TILEFISH AND HOMEMADE TOFU  
JAPANESE MUSHROOM WITH PONZU SAUCE

SWORDFISH 12.00  
SAUTÉED SWORD FISH MARINATED  
WITH KOJI MISO AND AGED SOY SAUCE

GINDARA YAKIBITASHI 12.00  
SMOKED BLACK COD WITH VEGETABLES  
KUZU ANKAKE SAUCE

YAKITORO 12.50  
GRILLED BLUE FIN TORO WITH  
LEEK AND MUSHROOMS,  
IN A TRUFFLE SAUCE



## sushi

### nigiri sushi

kobe beef	7
blue fin o toro	10
blue fin chu toro	7
blue fin maguro (tuna)	5
hamachi (yellow tail)	4.50
kampachi (baby yellow tail)	4.50
today's white fish	4
sake (salmon)	3.50
shima aji (striped jack)	6
aji (horse mackerel)	4
saba (mackerel)	5
kohada (shad)	4
tako (octopus)	3.50
ika (squid)	3.50
unagi (eel)	4
anago (sea eel)	7
hotategai (scallop)	5
today's clam	5
awabi (abalone)	7
lobster	5

kani (snow crab)	7
uni (sea urchin)	7
shrimp (cooked)	3.50
ikura (salmon roe)	4.50
tamago (japanese omelette)	2.50

## sushi rolls

negi toro	11
tekka (tuna)	7
spicy tuna	7.50
salmon	7
california	11
eel	8

sushi combination	30
sashimi combination	30
sushi/sashimi combination	40

## omakase (Chef's Choice)

omakase sushi appetizer	5 pieces	25.00
omakase sashimi appetizer	7 pieces	25.00

## ITALIAN

linguine primavera 13  
with fresh hudson valley baby vegetables

baby buffalo mozzarella 12  
roasted yellow peppers,  
green beans, heirloom tomatoes,  
and balsamic reduction

gnocchi 12  
with gorgonzola, shallots,  
and cherry tomato sauce

or 14  
with bolognese sauce

bigoli with organic milk fed 13  
connecticut berkshire pig ragout  
with chanterelle mushrooms and  
lemon zest

dry aged prime filet of beef carpaccio 12  
with tomato confit, baby rucola  
and grilled red onion

chicken meatballs 13  
with fresh tomato sauce, sweet peas  
and fava beans

seafood salad 15  
mix of clams, shrimp, scallops,  
mussels and squid with fennel,  
sun dried tomatoes  
and a white balsamic dressing



## soups

roasted organic acorn, hubbard,  
and butternut squash soup  
with Italian Chestnuts 10

## on the half shell

kumamoto and bluepoint oysters 18  
with raspberry and pink  
peppercorn mignonette,  
horseradish and tomato coulis,  
and a yuzu and miso sauce

## salads

smoked sturgeon 14  
with pickled cucumber salad  
and horseradish dressing

salmon gravlax 15  
with organic baby greens salad  
and dillseph sauce

head of hudson valley boston bibb 8.95  
provence virgin olive oil, raspberry  
vinaigrette and fleur de sel

mesclun salad 6.95  
garden herbs, tarragon, chervil  
and cherry tomatoes

warm goat cheese salad 8.50  
vine-ripened tomatoes, frisée  
watercress and an almond dressing

fresh calamari salad 9.50  
cooked à la plancha with  
boston bibb lettuce

fresh asparagus salad 9.25  
blue crab and parsley dressing

wild mushroom salad 8.25  
truffle dressing and  
parmesan cheese

sashimi tuna salad 11.95  
blue fin tuna salad with a  
white miso dressing,  
micro greens and garlic chips

sautéed chicken liver 9.95  
with fried rosemary  
and cognac sauce on toast points



## meat

the "Bouley Burger"	12
ground sirloin beef on a toasted english muffin cucumber, lettuce, red onion fresh herbs, french mustard and spicy ketchup	
dry aged prime US NY sirloin steak	21
black currants, golden raisins with a cognac sauce, warm potato salad and haricot verts	
Pennsylvania roast chicken	15
parsley root purée, grilled fava beans and a tarragon sauce	
grilled lamb chop	21
zucchini mint puree, sherry vinegar glazed eggplant	
organic milk fed veal chop	21
cooked a la plancha, with red cabbage braised in red wine, pruneaux d'Agen and pommery mustard sauce	

## fish

chatham bay codfish	15
shiitake and hon-shimeji mushrooms, fresh sweet peas, a tarragon sauce and potato puree	
stage harbor day boat scallops	18
fresh coconut juice, ginger wild mushrooms	
wellfleet line caught halibut	18
sweet corn, shiitake mushrooms and a lemon-thyme sauce	
chatham day boat lobster	21
rosemary, apple and parsnip puree, red wine sauce	

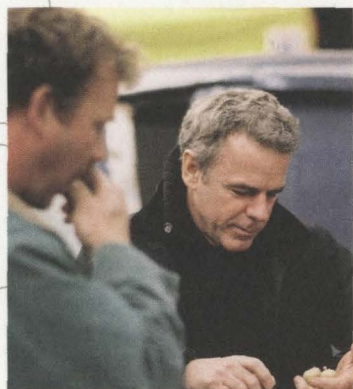


## DESSERTS

domestic and european artisanal premium cheese selection	12.00	hudson valley strawberry parfait with white valrhona chocolate mousse, strawberry granite, and greek yogurt foam	11.00
sweet kabocha pumpkin mousse with black japanese sugar gelee tonka bean ice cream and candied chesnuts	11.00	new york style cheese cake with tahitian vanilla ice cream and strawberries	10.00
bittersweet valrhona chocolate brulee	9.00	lemon verbena and soy milk tofu with italian plums, quince and prune armagnac sorbet	11.00
cold concord grape sundae fromage blanc sorbet and concord grape sorbet with chilled concord grape soup and an apple cider and ginger gelee	10.00	selection of BOULEY BAKERY fine French patisserie prepared by our pastry chef daily	6.95
coupe helene poached anjou pears with fresh passion fruit, vanilla, fresh lemon verbena, with homemade quark ice cream and hot valrhona chocolate sauce	12.00		



# FOCUS FINISH & CELEBRATION

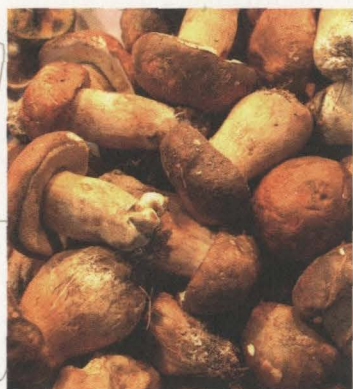


Our philosophy can be summed up in three words:

**FOCUS** An awareness of the essential qualities of fine ingredients and passing that appreciation on to our customers.

**FINISH** Envisioning a fully-realized dining experience defined by complexities of taste and clarity in presentation.

**CELEBRATION** We honor the best of culinary traditions and allow the natural flavors of healthy cuisine to inspire the evolution of the kitchen.





BOULEY  
BOULEY BAKERY & MARKET  
UPSTAIRS  
DANUBE  
BALZAC  
BOULEY CATERING  
corporate breakfast, lunch and dinner,  
private dining and outside events  
EVOLUTION  
TEST KITCHEN COOKING SCHOOL