CAFÉ BOULUD
**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

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**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

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**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

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**Wine by the Bottle $24.07**
Rosé Mas Amiel, Côtes du Roussillon, 2004
## 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

**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

**Seared Sea Scallops**  
Succatash of summer vegetables  
$24

**Sardines Tartine**  
Summer piperade, petite salad, basil oil  
$14

**Marinated Summer Tomato**  
Burrata cheese, basil, arugula  
$17

**Sweet and Spicy Black Sea Bass**  
Coconut rice, Thai basil, chili  
$27

**Glazed Veal Sweetbread**  
Chantrelles, 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*