LA TRADITION
FRENCH CLASSICS & COUNTRY COOKING

JERUSALEM ARTICHOKE SOUP
GARLIC CROUTONS
$10

TERRINE DE PIGEON
FOIE GRAS AND ONION COMPOTE
$18

FRIESÉE AUX LARDONS
CHICKEN LIVERS AND POACHED DUCK EGG
$16

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SKATE GRENOBLOISE
JARDINIERE OF VEGETABLES
$26

CHICKEN FAÇON GRAND-MÈRE
ONIONS, POTATOES, BACON AND MUSHROOMS
$27

COTE DE BOEUF FOR TWO
POMMES PONT-NEUF, SPINACH
AND SHALLOT CONFIT
$78

SIDE DISHES

SWISS CHARD GRATIN
FRENCH HAM AND BONE MARROW
$9

LA SAISON
THE RHYTHM OF THE SEASONS

FRESH & SMOKED SALMON LATKES
PEPPERCRESS
$17

PEEKYTOE CRAB SALAD
AVOCADO AND CITRUS
$17

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ROASTED BLACK SEA BASS
BOUILLABAISSE SAUCE, FENNEL AND CALAMARI
$30

HOT-SMOKED ATLANTIC SALMON
POMMES PURÉES, ROASTED ENDIVE
AND RED WINE SAUCE
$27

BRAISED & ROASTED RABBIT
IN ITS OWN JUS WITH
LEGUMES L'HIVER AND RAVIOLI
$28

FENNEL BRAISED LAMB SHANK
TOMATO CONFIT AND CREAMY POLENTA
$28

SIDE DISHES

THREE SEASONAL PURÉES
PARSNIP, SWEET POTATO AND CELERY
$7
CAFE BOULUD

LES PLATS DU MARCHE – JANUARY 22, 2000

MOONSTONE OYSTERS
FROM MAINE
$20

FRENCH ONION SOUP
WITH MARROW TOAST
$11

HERB-MARINATED SARDINES
WITH ARTICHOKE SALAD AND ARUGULA
$16

ROASTED ATLANTIC HALIBUT
TWELVE BABY WINTER VEGETABLES
AND AN ITALIAN BLACK TRUFFLE BROTH
$31

DUCK CONFIT
BRAISING GREENS, POMMES SAUTÉ, AND HUCKLEBERRIES
$28

LAMB LOIN AND PASTILLA
APRICOT CRUST AND ONION COMPOST
$31

EXECUTIVE CHEF: ANDREW CARMELLINI
PASTRY CHEF: RÉMY FÜNFRICK
LE POTAGER

VEGETARIAN SELECTIONS
INSPIRED BY THE FARMERS MARKET

ROASTED BEET & ENDIVE SALAD
CHÈVRE AND HAZELNUT DRESSING
$13

MIXED GREEN SALAD
SHAVED PEARS, PARMESAN AND BALSAMIC
$10

WINTER VEGETABLE MINESTRONE
HERBS AND FOCACCIA
$10

RED WINE RISOTTO
WILD MUSHROOMS, PEA SHOOTS AND A QUAIL EGG
$17/$28

VEGETABLE CASSOULET
WHOLE ROOT VEGETABLES AND BEANS
WITH PARSLEY-SWEET GARLIC CRUST
$25

SIDE DISHES

WINTER HARVEST VEGETABLES
GLAZED CHESTNUTS & DRIED FRUIT
$8

Le Voyage

WORLD CUISINES
THIS MONTH: THE SPICE ROAD
CELEBRATING SPICES FROM INDIA TO SPAIN

TUNA TARTAR
PRESERVED LEMON, CUCUMBER AND SPICED LAVASH
$18

SPANISH PAELLA SOUP
SHELLFISH, CHORIZO AND SAFFRON RICE
$17

SAUTÉED ATLANTIC SHRIMP
INDIAN STYLE LENTILS, TAMARIND
AND MUSTARD SEED SAUCE
$30

CONFIT & ROASTED PORK
MOROCCAN SPICES, ALMONDS AND JASMINE RICE
$28

SIDE DISHES

SPICED LAVASH
THREE MEDITERRANEAN MEZZE
$6