

Bouchard Restaurant & Inn

Premier Prix Fixe Menu (\$50.00)

~ No Substitutions Please ~

Choice of Appetizers:

Salade aux Poires et au Roquefort

Mixed Greens, Warm Pears, Roasted Walnut, Blue Cheese & Balsamic Vinaigrette

Bisque de Homard au Pistou

Lobster Bisque with Basil Pesto

Tartare du Saumon

Diced Smoked and Raw Salmon, with Shallots, Cucumber, Peppers, Eggs, Olive Oil Dressing

Pâté de Chef

House Pate made with Duck, Pheasant, and Chicken Livers

Nel au Vent de Champignon Sauvage

Warm Asparagus and Wild Mushrooms in Puff Pastry

Choice of Entrée:

Filet de Porc aux Poivrons Rouges, Chevre et Epinard

Pork Tenderloin with Spinach, Goat Cheese, and Red Peppers, wrapped in Puff Pastry

Filet Mignon

Sliced Filet with a Bordelaise Sauce

Coquille Saint. Jacques au Currie

Scallops with Light Curry Beurre Blanc

Cabillaud "Oscar"

Cod with Asparagus, Lump Crab, Light Lemon Sauce

Poitrine de Canette au Framboise

Duck Breast with a Raspberry Demi-Glace Reduction Sauce

Legumes Grillée "Boulangier"

Grilled Vegetables with Boursin and Goat Cheeses in a Pastry Turnover

Choice of Dessert:

Trio de Desserts

Apple Phyllo Tart, Chocolate-Strawberry Mousse, Paris Brest Almond Profiterol

Raspberry Soufflé

Sauce Crème Anglaise

Limited Choices from our Regular Menu

Sole de Douvres a L'Oseille Add \$ 10.00

Dover Sole with a Classic Sorrel Sauce

Homard et St. Jacques Cardinal Gratinée Add \$ 15.00

Restuffed Roasted Lobster and Scallops with Truffle, Gruyere Cheese and Lobster Sauce