

C A F É B O U L U D

LES PLATS DU MARCHÉ – MARCH 12, 2000

FRENCH FOIE GRAS TERRINE
PEARL ONIONS AND CHESTNUT HONEY
\$22



LOBSTER AND DUCK GARBURE
DUCK CONFIT, DUCK PROCUITTO AND VEGETABLES
\$18



SAUTÉED AMERICAN FOIE GRAS
PRESERVED KUMQUATS, ALMONDS AND BABY SALADS
\$23



DUCK CONFIT
SAVOY CABBAGE, WILD MUSHROOM AND A HUCKLEBERRY SAUCE
\$29

CHEF: ANDREW CARMELLINI

PASTRY CHEF: RÉMY FÜNFROCK

DINNER MENU SUMMER 2000



HOURS

LUNCH: TUESDAY THROUGH SATURDAY, 12.00 TO 2.30 P.M.

DINNER: SEVEN DAYS, 5.45 TO 11.00 P.M.

CLOSED ON MAJOR HOLIDAYS

RESERVATIONS

RECOMMENDED AND TAKEN UP TO ONE MONTH IN ADVANCE (212) 772 2600

MENUS

BOTH À LA CARTE AND PRIX FIXE MENUS

LUNCH

APPETIZERS \$7 - \$22 MAIN COURSES: \$19 - \$29
2-COURSE PRIX FIXE \$29 3-COURSE PRIX FIXE \$36
DESSERT \$6 - \$13

DINNER

APPETIZERS \$9 - \$22
MAIN COURSES \$22 - \$37
TASTING MENUS AVAILABLE UPON REQUEST
DESSERT \$9 - \$13

EXECUTIVE CHEF: ANDREW CARMELLINI

PASTRY CHEF: RÉMY FÜNFROCK

LA TRADITION
FRENCH CLASSICS & COUNTRY COOKING

TERRINE DE PINTADE ET FOIE GRAS WITH NATURAL GELÉE AND FIELD MÂCHE \$20
SALADE DE FRISÉE ET PISSENLITS WITH DUCK CONFIT, XÉRÈS VINEGAR AND A SOFT-POACHED EGG \$16



SAUTÉED SKATE GRENOBLOISE WITH JARDINIÈRE OF VEGETABLES AND WALNUTS \$27
FRICASSÉE OF CHICKEN AND CÈPES WITH BABY BRAISED ROMAINE AND A MUSHROOM JUS \$29
CÔTE DE BOEUF FOR TWO WITH RAGOUT OF SWISS CHARD, TARTE AUVERGNE AND SAUCE AU POIVRE \$76



HAZELNUT VACHERIN WITH VANILLA ICE CREAM AND CRISPY MERINGUE \$12
CHOCOLATE MOUSSE TRIO TOPPED WITH COCOA NOUGATINE AND SACRISTAINS \$13
CRISP MACARON WITH HONEY ROSEMARY CRÈME BRULÉE AND ORANGE ZEST CONFIT \$11

LA SAISON
THE RHYTHM OF THE SEASONS

TRIO OF ATLANTIC SALMON WITH TARTAR, SMOKED AND SALMON RILLETTES SERVED WITH CAVIAR, SCALLIONS AND PEPPERCRESS \$18

TUNA TARTAR WITH PRESERVED LEMON, CUCUMBER AND GAUFRETTE POTATOES \$18
LOBSTER SALAD WITH MIDDLE EASTERN FLAVORS, BABY GREENS AND SPICED YOGURT SAUCE \$19/\$31



ATLANTIC HALIBUT WITH A PISTOU OF VEGETABLES, COCKLES AND MUSSELS \$30
STUFFED LAMB SADDLE WITH BEAN FRICASSÉE, SAVORY AND A GARLIC CONFIT SAUCE \$31
ROASTED VEAL AND GLAZED SWEETBREADS DUO WITH RAMPS, BABY LEEKS AND A LICORICE SAUCE \$30



MILK CHOCOLATE BOMBE WITH YUZU MOUSSELINE FILLING AND LIME DACQUOISE \$13
NECTARINE "TARTE FINE" WITH PISTACHIO ICE CREAM AND VANILLA ANGLAISE \$11

WARM CHOCOLATE SOUFFLÉ WITH PISTACHIO ICE CREAM \$12

DÉGUSTATION OF CHEESES \$16

LE POTAGER
VEGETARIAN SELECTIONS INSPIRED BY THE FARMERS MARKET

BABY ARTICHOKE & ARUGULA SALAD WITH FRENCH LAVENDER AND LOCAL CHÈVRE \$14
CARPACCIO OF RED AND YELLOW BEETS WITH HAZELNUT VINAIGRETTE AND PARMESAN \$14
HANDMADE FETTUCCINI PASTA WITH MOREL MUSHROOMS AND FIVE SPRING PEAS \$19 APP/ \$30 MC
ASIAN NINE VEGETABLE HOT-POT WITH SHIITAKE MUSHROOM BROTH, MISO AND FRESH CORIANDER \$26



RHUBARB SOUP WITH FROMAGE BLANC SORBET \$12

SEASONAL FRESH FRUIT \$11

LE VOYAGE
WORLD CUISINES: THIS MONTH:
CELEBRATING THE GULF COAST OF AMERICA
FROM CORPUS CHRISTI TO KEY WEST

SHE-CRAB SOUP \$11

CHILLED KEY WEST SHRIMP SALAD WITH AVOCADO, HEARTS OF PALM AND A KEY LIME VINAIGRETTE \$17
BUTTERMILK BISQUITS AND CRAWFISH GRAVY WITH LOUISIANA CRAWFISH AND SPINACH \$18
CORNBREAD CRUSTED SNOWY GROUPER WITH SUCCOTASH OF VEGETABLES AND A BELL PEPPER SAUCE \$28
SMOTHERED PORK CHOP FROM THE FARM WITH MASHED POTATOES, VIDALIA ONIONS AND GREEN BEANS \$29



PASSION FRUIT TART WITH PINK GUAVA SORBET AND PECAN NOUGATINE \$11

ALMOND PEACH CAKE WITH VANILLA ICE CREAM \$11

PINEAPPLE CHARLOTTE WITH PINA COLADA CREAM AND BANANA SORBET \$11