

CAFÉ
BOULUD



CAFÉ BOULUD

LA MER

INSPIRED BY THE SEA

KING CRAB

MANGO, CUCUMBER
MINT, CILANTRO
38

HAMACHI

FENNEL, WATERMELON
FRESNO PEPPER & CITRUS
26

LE VOYAGE

WORLD DISCOVERY

GRILLED OCTOPUS

ROMESCO SAUCE, MARCONA ALMOND
PIQUILLO PEPPER, ARUGULA
36

SUMMER SALAD

BABY GEM LETTUCE, CUCUMBER
PEACH, FETA, PISTACHIO
ZA'ATAR YOGHURT
21

LA TRADITION

CLASSICS & COUNTRY COOKING

VICHYSOISE

CHILLED AVOCADO SOUP
SHRIMP, DILL, CAVIAR, CRÈME FRAÎCHE
26

BEEF TARTARE

CORNICHONS, MUSTARD
POTATO GAUFRETTE, LETTUCE
24

BURRATA

HEIRLOOM TOMATO, ZUCCHINI
OLIVE, BASIL PISTOU
28

CAVIAR

FROM KAVIARI PARIS
1 OZ

KRISTAL

260

OSCIETRE GOLD

360

CAFÉ BOULUD

LA TRADITION

CLASSICS & COUNTRY COOKING

ROASTED CHICKEN
TARRAGON, TOMATO
SUMMER SQUASH, POLENTA
48

TOURNEDOS ROSSINI
BEEF TENDERLOIN, FOIE GRAS, SPINACH
POMME DAUPHINE, BLACK TRUFFLE SAUCE
96

ROASTED DUCK
PLUM, SWISS CHARD
WATERMELON RADISH, RED WINE
63

LA MER

INSPIRED BY THE SEA

NIÇOISE SALAD
YELLOWFIN TUNA TWO WAYS, GREEN BEANS
OLIVE, CONFIT TOMATOES
MARINATED ANCHOVY
58

SCALLOPS
VADOUVAN, ROMANESCO
GRENOBLOISE SAUCE
62

LOUP DE MER
BRAISED FENNEL, PILAF RICE
GRAPE & SAUCE VIERGE
52

LE VOYAGE

WORLD DISCOVERY

RAVIOLI
RICOTTA AND SPINACH RAVIOLI
TOMATO SAUCE, OLIVE & PINE NUTS
38

BERKSHIRE PORK CHOP
CHORIZO CRUST, CORN, OYSTER MUSHROOM
SAUCE DIABLE
65

SIDE DISHES

12

PILAF RICE

GREEN SALAD

HARICOT VERT AMANDINE

CAFÉ BOULUD

5 COURSES TASTING MENU

180

A LOVE LETTER TO THE CHERISHED TRADITIONS OF CLASSICAL FRENCH
CUISINE, ITS REMARKABLE POWERS OF TRANSFORMATION
AND THE INSPIRING POSSIBILITIES OF THE OCEAN

SET OFF ON A VOYAGE OF BOTH DISCOVERY AND REDISCOVERY.
THE BELOVED TRADITIONS OF CLASSICAL FRENCH CUISINE
ARE YOUR POINT OF DEPARTURE ON A DELIGHTFUL VOYAGE
ACROSS CULTURES, CUSTOMS, AND SEASONS

PLEASE NOTE THE TASTING MENU SHOULD BE ORDERED BEFORE 9:00PM BY THE ENTIRE TABLE
LIMITED TO TABLES OF 6 PEOPLE MAXIMUM



WINE PAIRING

200

DIFFERENT ELEMENTS IN FOOD AND WINE
-SUCH AS TEXTURE, FLAVORS, AND AROMATICS-
COMPLEMENT AND ENHANCE EACH OTHER

ELEVATE YOUR DINING EXPERIENCE THROUGH A PAIRING THAT WILL
LET YOU DISCOVER A NEW LEVEL OF SOPHISTICATION

EXECUTIVE CHEF DAVID LEPAGE