



# *Holiday Bouchon Lunch*

SERVED MONDAY THROUGH FRIDAY, 11:30AM - 2:30PM

*Your choice of:*

## **FIRST**

French Onion Soup aged comté, sherry, sourdough

Kale Caesar Salad black garlic vinaigrette, parmigiano, white anchovies

## **SECOND**

Chicken Paillard caperberries, frisée, baby tomato, balsamic

Tomato Ricotta Tortellini grilled shrimp, confit tomatoes, lobster emulsion

Moules au Pastis saffron aioli, grilled bread

## **THIRD**

Vanilla Bean Crème Brûlée pear, vanilla

45 PER PERSON

### **ADD A CELEBRATORY POUR**

Sébastien Girost, Brut Réserve, Champagne NV 25

Paul Hobbs, Chardonnay, Russian River Valley 2021 30

Les Pèlerins de Lafon-Rochet, Saint-Estèphe 2016 2016 28



**CHEF PARTNER** *Robert Sisca*  
**EXECUTIVE CHEF** *David Icobazzi*

**EXECUTIVE PASTRY CHEF** *Tab Volpe*

**BEVERAGE DIRECTOR** *Benjamin Chesna*

