

a' Bouzy DINNER

SUN- WED
3-9 PM

THUR-SAT
3-10 PM

To Start

Crispy Sesame Salmon Fingers	18
<i>Sesame crusted salmon, Japanese seaweed, ginger soy dipping sauce</i>	
Prime Beef Filet Tartare	32
<i>Beef tenderloin, grain mustard, parsley, red onion, capers, egg, sambal, mushrooms, toast points</i>	
Truffled Mushroom Risotto	19
<i>Arborio rice, grana cheese, mixed wild mushrooms, truffle peelings, truffle oil</i>	
Lump & Colossal Crab Artichoke Dip	25
<i>Gulf blue crab, Parmesan, cream, artichoke hearts, crispy sourdough</i>	
Seared Gulf Shrimp	19
<i>Gulf Shrimp, herbed butter, tomato, garlic, basil, bread</i>	
Baked Oysters	20
<i>Gulf oysters, bacon, tomato, onion, pesto, Parmesan, aromatic rock salt</i>	
Crispy Jumbo Artichoke Hearts	15
<i>Artichoke hearts, lemon, roasted garlic, arugula, Parmesan cheese</i>	
*Beef Carpaccio	24
<i>Prime Ribeye, arugula, chimichurri, Parmesan cheese</i>	
*Salmon & Ahi Tuna Tartare	19
<i>Salmon, tuna, red onion, ponzu, seaweed, spicy aioli</i>	
Cajun Popcorn Shrimp	17
<i>Cajun-spiced Gulf Shrimp, spicy cocktail sauce, and Valentina aioli</i>	
Hamachi Crudo	22
<i>Japanese hamachi, lime, red onion, crispy garlic, cucumber, serano Chile</i>	
Gulf Shrimp Ceviche	14
<i>Gulf shrimp, lime, cilantro, pineapple, onion, tortilla chips</i>	
Baked Brie	25
<i>Marin tripple cream brie, seasonal farmers' jam, fresh fruit, crispy French bread</i>	

Dom Pérignon

PASSPORT TO FRANCE

Pommes Frites	6
<i>Idaho russet potatoes, duck fat, daily aioli (add truffle \$3)</i>	
French Onion Soup	9
<i>Beef stock, sweet onion, gruyere, sliced baguette</i>	
Deviled Eggs	13
<i>Cage-free eggs, chipotle-infused, brown sugar-glazed bacon lardons, mustard sauce, chive, and pickled celery</i>	
Moules & Frites	19
<i>Steamed P.E.I. mussels, white wine, butter, basil, lemon, pommes frites</i>	
Provençal Escargot	18
<i>Provençal snails, herbed butter, Parmesan, greens, puff pastry</i>	

- Caviar Selection -

DAILY CAVIAR SELECTION, BLINI,
TRADITIONAL ACCOUTREMENTS



- Fresh Market Raw Bar -

SEAFOOD PLATTER
ASSORTED FRESH RAW & COOKED
SEAFOOD (SERVES 3-4) MKT PRICE

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Salads

Bouzy Greens Salad <i>Mesclun baby greens, Maytag blue cheese, candied pecan, Champagne vinaigrette, wildflower honey</i>	13
Grilled Savoy Cabbage <i>Charred Savoy cabbage, lemon vinaigrette, shaved Parmesan (add popcorn shrimp \$\$, chicken \$\$, salmon \$12)</i>	10
Flat Iron Steak Salad <i>Seared steak, blue cheese dressing, tomato, potato, red onion, mushrooms, blue cheese crumbles</i>	24
Chopped Kale & Parsley Salad <i>Organic kale, parsley, Parmesan cheese, lime vinaigrette, currants, pickled red onion (add popcorn shrimp \$\$, chicken \$\$, salmon \$12)</i>	12

Entrées

Coq Au Vin <i>Red wine braised free range chicken, new potatoes, braising vegetables</i>	26
Beef Bourguignon <i>Slow-braised beef, red wine, carrots, celery, pearl onion, garlic, mushrooms</i>	34
Seafood Pot Pie <i>Creamy seafood roux, shrimp, crawfish, redfish, puffed pastry, mixed green salad, French bread</i>	36
Trout Almondine <i>Flour-dusted seared Rainbow Trout, lemon brown butter, rosemary red potato, Haricot Verts, toasted almonds</i>	32
Stuffed Wild Alaskan Salmon <i>Grilled Alaskan salmon stuffed w/ crab, shrimp and brie, Parmesan shrimp risotto, charred tomato dill butter</i>	39
Prime Filet Au Poivre <i>Prime center-cut beef filet mignon, glazed baby carrot, roasted fingerling potato, peppercorn butter</i>	65
Airline Chicken Breast <i>Marinated herbed airline chicken breast, loaded mashed potatoes, seared brussels sprouts</i>	29
Day Boat Market Fish <i>Daily fresh catch, lemon olive oil, glazed roasted heirloom carrots, sauteed squash medley</i>	MKT
Lamb & Lentils <i>Braised pulled New Zealand lamb, lentils, mirepoix, mint gremolata</i>	36
Ratatouille <i>Roasted eggplant, squash, tomato, fresh herbs, crispy bread, saffron rouille</i>	22
Pan Seared Diver Scallops <i>Dry packed diver scallops, parsnip puree, green apple remoulade</i>	40

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.