



Bouche Bistro

Dinner

(\$45 per person)

Appetizers

Onion Soup Gratinee -

Salade Cesar with Shaved Reggiano and Panisse Croutons -

Oysters on the Half-Shell, Champagne Mignonette -

Classic Escargots Burgundian-style -

Macaroni and Mushrooms au Gratin, with Black Truffle -

Black Mussels In White Wine with Red Chile -

Entrees

Steak Tartare, Fresh Farm Egg, Potato Crisps -

Braised Short Ribs of Beef, Pot-au-Feu Style, Horseradish Cream -

Market Fish of the Evening -

Butternut Squash Ravioli, Duck Confit, Parmesan-Sage Broth -

Dessert

Profiterole au Chocolat -

Assorted Sorbets -

Creme de la Creme Brulee -

Apple Tarte Tatin a la Mode -

Bouche Bistro

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<http://www.bouchebistro.com>