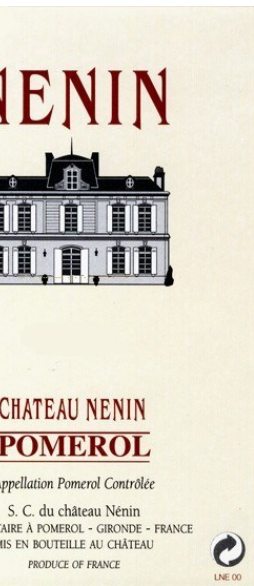


CAFÉ BOULUD

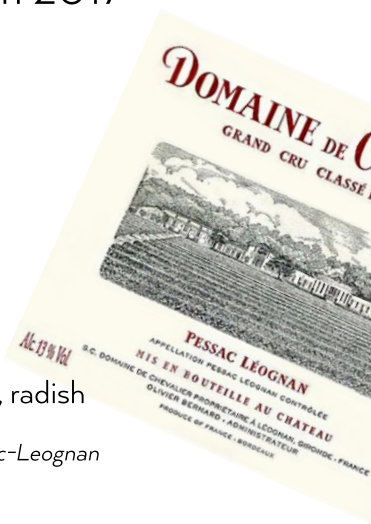
Wednesday, October 18th 2017



SAINT JACQUES

bay scallop crudo, blood orange, radish

2012 *Domaine de Chevalier Blanc, Pessac-Leognan*



RAVIOLI

king oyster mushroom, sweet bread ravioli, truffle butter

2000 *Chateau Nenin, Pomerol*



OMBLE CHEVALIER

pan seared arctic char, cauliflower, hazelnut, capers

2005 *Chateau Montrose, Saint-Estephe*

2005 *Chateau Beausejour Duffau-Lagarrosse, Saint-Emilion*



CHEVREUIL

venison striploin, glazed chesnut, cranberry, celery puree

2009 *Chateau Prieur-Lichine, Margaux*



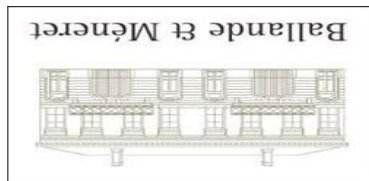
FROMAGE

blue d'auvergne, epoisses, comte

2007 *Chateau Coutet, Sauternes-Barsac*



BOULUD
CAFÉ



Sylvain Assié
Café Boulud Toronto
Andrew Walker
Sommelier