

la Boucherie

27 August 2010

6 course Prix Fixe \$69

Rillettes de Porc 10
dijon mustard, toast

Roasted Hogsback Farm Beets 12
duck confit, pickled shallot, cucumber

Chilled Corn Soup 9
Island Meadow basil, walla walla sweet onion

Hand Made Pappardelle 15
cherry tomatoes, Burton Hill Farm chevre, seabans

Braised Lamb Shoulder 24
herbed couscous, romano beans, roasted eggplant puree

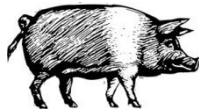
Basil Panna Cotta 9
peach chutney

3 course Prix Fixe \$39

Brandy Poached Chicken Livers on Toast 10
peaches, Dijon mustard

Island Meadow Mixed Bean Salad 11
basil aioli, bacon, toasted almonds

Grilled Boudin Blanc 24
Bluebird farro, carmelized onions



please alert the kitchen to any food allergies you may have
20% gratuity added to parties of 6 or more