

# { B O U C H O N }

LAS VEGAS  
**Restaurant Week**  
—three square—

**June 3 thru 14, 2024**

**Champagne Greeting**

FIRST COURSE

**Salade Maraîchère au Chèvre Chaud**

mixed greens, warm goat cheese & herbes de Provence with red wine vinaigrette

~ or ~

**Escargots de Bourgogne**

Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry

~ or ~

**\*Terrine de Foie Gras de Canard**

with toasted baguette



MAIN COURSE

**\*Steak Bouchon**

grilled eye of the rib, sauce Bearnaise, served with French fries

~ or ~

**Poulet Rôti**

roasted chicken with English peas, morel mushrooms,  
onion confit & chicken jus

~ or ~

**Dover Sole**

seved with rice pilaf



DESSERT

**Crème Brûlée**

vanilla bean custard

~ or ~

**Profiteroles**

vanilla ice cream & chocolate sauce



**\$120.00 per person**

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Three Square Food Bank presents Las Vegas Restaurant Week, a celebration of dining out for a cause. A portion of proceeds from Restaurant Week remains local, and supports Three Square in its fight to end hunger in Southern Nevada.

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\*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.