

{ B O U C H O N }

LAS VEGAS
Restaurant Week
—three square—

June 5 thru 16, 2023

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 New York strip steak, sauce Bordelaise, served with French fries

~ or ~

Poulet Rôti

roasted chicken with English peas, bacon lardons,
lolla rosa & chicken jus

~ or ~

***Truite Amantine**

sautéed Idaho rainbow trout with haricot vert,
almonds & beurre noisette



DESSERT

Crème Brûlée

vanilla bean custard

~ or ~

Profiteroles

vanilla ice cream & chocolate sauce



\$80.00 per person

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.

*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.