

Bouchard Restaurant & Inn
Newport Restaurant Week
Prix Fixe Menu

Choice of Appetizers:

Soupe de Printemps

Lightly Curried Vegetable Soup with Fennel, Peas, & Leeks with a Mousse of Boursin Cheese

Salade du Saison

Endive, Frizee, Mustard Greens, Radicchio, Spinach, Vidalia Onion, Balsamic Truffle Vinaigrette

Ravioli a la Chevre

Warm Goat Cheese Ravioli with House Chutney, Brown Butter Sauce

Vol au Vent de Champignon Sauvage

Warm Asparagus and Wild Mushrooms in Puff Pastry

Salmon Tartare

Salmon Tartar with Tomato, Avocado, Capers and Celery

Pâté de Chef

House Pate made with Duck, Pheasant, and Chicken Livers

Choice of Entrees:

Porc “en croûte”

Filet of Pork with Spinach, Goat Cheese and Roasted Red Pepper;
Wrapped with Puff Pastry, Light Reduction Sauce with Garlic

Poitrine du Canette Rôti

Roasted Duck Breast finished with a Raspberry Veal Reduction Sauce

Onglet du Boeuf

Sliced Hanger Steak with a Port Wine Sauce finished with Horseradish and Lardons

Poulet au Currie

Chicken Breast with Light Curry Beurre Blanc

Cabillaud « Perseille », Sauce Dijonaise

Local Cod with a Parsley ,Garlic ,Bread Crumb Crust, Light Mustard Sauce

Saumon aux Noix, Sauce Champagne

Roasted Salmon with a Nut Crust Blend and a Smoked Butter Sauce

Legumes a la Nage

Mixed RoastedVegetables in an Herb Scented Broth

Choice of Desserts:

~Strawberry Napoleon

~Tarte aux Pomme, Apple « Tulip » Tarte with Vanilla Ice Cream

~ Parsnip Cake with Star Anise Rhubarb Ice Cream

~Raspbery Soufflé

Limited Choices from our Regular Menu

Vol au Vent d’Asperges et de Homard \$12.50

Asparagus and Lobster in Puff Pastry, with a Lemon Beurre Blanc

Bisque de Homard au Pistou \$11.00

Lobster Bisque with Basil and Garlic

Sole de Douvres a L’Oseille \$36.00

Dover Sole with a Classic Sorrel Sauce

Homard et St. Jacques Cardinal Gratinée \$38.75

Restuffed Roasted Lobster and Scallops with Truffle, Gruyere Cheese and Lobster Sauce