

# Merry Christmas from all at Bouley

FALMOUTH CAPE COD FRESH OYSTER  
Chilled with organic kiwi, hyssop  
Penedès, Xarel-Lo, Castellroig 2010

MALIBU SEA URCHIN  
Fresh yuzu, green apple cloud  
Salmon trout roe  
Riesling Trocken, Niederhäuser, Gut Hermannsberg 2011

FOIE GRAS TERRINE  
Fresh shaved matsutake mushrooms, ripe persimmons, black truffles  
Amigne Grand Cru de Vétroz, Fabienne Cottagnoud 2007  
25 dollar supplement

FALL HARVEST FINGERLING POTATOES  
Lightly smoked over multi-seed aromatic health tea with Osetra caviar  
Pouilly-Fumé, S, Hubert Veneau 2010  
23 dollar supplement

PORCINI FLAN  
Alaska live Dungeness crab, black truffle dashi  
Riesling Kabinett, Hochheimer Hölle, Schl. Schönborn 2001



FORAGER'S TREASURE OF WILD MUSHROOMS  
Sweet garlic, special spices, grilled toro, black truffle dressing  
Vouvray, Daniel Jarry, Sec 1990

ORGANIC SALMON  
Rosemary, quince, watercress coulis  
Moist Tasmanian mustard seed  
Alysian Chardonnay, Russian River Selection 2010

BLACK SEA BASS  
Roasted with parsley root, kumquat, housemade almond milk  
Alsace Grand Cru Frankstein, Riesling, Christophe Miersol 2009

DAY BOAT LOBSTER  
Roasted with hibiscus, pomegranate  
Japanese rice, blood orange risotto  
Rotgipfler, Karl Alphart, Vom Berg 2009

NEW YORK STATE FOIE GRAS  
Roasted with reglisse, coconut, celery root  
Côtes du Jura, Tradition, Berthet-Bondet 2007  
25 dollar supplement

ORGANIC CONNECTICUT FARM EGG  
Serrano ham, steamed polenta, artichoke, sunchoke, coconut garlic broth  
Puligny Montrachet, Bachelet-Monnot 2009

White truffle supplement  
95 dollars



## TASTING MENU 195 DOLLARS



NEW ZEALAND WHITE FALLOW VENISON  
Toasted cacao, banana purée  
Listrac Medoc Château Fourcas-Hosten 2005

ALL-NATURAL PENNSYLVANIA CHICKEN  
Baked with alfalfa and clover hay  
Blue kale, roasted garlic, Nova Scotia chanterelles  
Sankt Laurent, Klassik, Rosi Schuster 2010

JAPANESE TRUE KOBE MILLE-FEUILLE  
Toasted garlic, frisée, carrot tumeric salad  
Barolo, Armando Parusso 2008  
60 dollar supplement

USDA PRIME DRY AGED STRIP LOIN  
Roseval potatoes baked in salt crust  
Roasted onion marmalade with Jura wine  
Italian parsley sauce, perigord black truffles  
Pommard Jean-Michel Gaunoux, 1er Cru Perrières 1996  
45 dollar supplement

ORGANIC LONG ISLAND DUCK  
Roasted whole with Sisteron lavender  
Fresh black Nevada dates, Oregon huckleberry  
Crozes Hermitage, Emmanuel Darnaud, Les Trois Chênes 2010



BANANA, PASSION FRUIT  
Granita espresso, toasted meringue

KINGSTON, NY WHITE PEACH SOUP  
Tahitian crème brûlée



HOT VALRHONA CHOCOLATE SOUFFLÉ  
Darquoise simple pleasure, white coffee ice cream  
Montilla - Moriles, Pedro Ximenez, Toro Albala 1985

CLEMENTINE, MANDARIN, TANGERINE PARFAIT  
Lychee sorbet, granulated honey  
Coteaux du Layon, Le Clos de la Motte, Socheleau 2007

