

RESTAURANT WEEK \$65 DINNER PRIX FIXE

AUG 12 - 18 MONDAY - SUNDAY 5 PM - 11 PM

La Grande BOUCHERIE

WASHINGTON D.C.



HORS D'OEUVRES

***Salade César**

Croutons, Parmesan

***Wagyu Carpaccio**

Truffle mayo, horseradish, capers

Soupe à L'oignon

Traditional French onion soup, croutons and Gruyère



PLATS PRINCIPAUX

***Prime Steak Frites**

NY strip steak, herb butter, pommes frites

***Saumon Rôti**

Faroe island salmon, asparagus, corn cream

Poulet Sauté Basquaise

Oven braised Heritage chicken, peppers, onions, pilaff rice and braising jus

Choux Fleur Rôti

Oven roasted cauliflower, capers, lemon, croutons and parsley



DESSERT

Yuzu Meringue Tart

Yuzu Custard, Italian meringue

Chocolate Flan

Creamy chocolate flan, caramel



**These items are served raw, undercooked or cooked to order.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.