

RESTAURANT WEEK \$35 LUNCH PRIX FIXE

AUG 12 - 18 MONDAY - FRIDAY 11 AM - 4 PM

La Grande BOUCHERIE

WASHINGTON D.C.



HORS D'OEUVRES

Petite Salade

*Wagyu Carpaccio

Truffle mayo, horseradish, capers

*Mini Tartare de Thon et Avocat

Tuna tartare, crushed avocado and grapefruit citrus salad



PLATS PRINCIPAUX

Choux Fleur Rôti

Oven roasted cauliflower, capers, lemon, croutons and parsley

Boeuf à La Bourguignon

Red wine reduction, carrots, mushrooms, pommes purée

Paillard de Poulet

Grilled chicken, butter sauce, petite salade



DESSERT

Mini Madeleines

Citrus and praline madeleines freshly baked

A Scoop of Ice Cream or Sorbet

Ice creams: Vanilla/Chocolate/Pistachio

Sorbets: Raspberry/Lemon/Passion fruit



**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.