

RESTAURANT WEEK \$65 DINNER PRIX FIXE

JAN 27 - FEB 2 MONDAY - SUNDAY 5 PM - 11 PM

La Grande BOUCHERIE

WASHINGTON D.C.



HORS D'OEUVRES

*Wagyu Carpaccio

Truffle mayo, horseradish, capers

Soupe de Potirons

*Roasted butternut squash velouté,
apple crisps and cognac scented whipped cream*

Roasted Cauliflower

Walnut pesto aioli

PLATS PRINCIPAUX

Boeuf à La Bourguignon

*Red wine reduction, carrots, bacon,
mushrooms, pommes purée*

*Saumon Rôti

Faroe Island salmon, escovitch sauce, vegetables

Pork Diane

*Grilled pork tenderloin, mashed potatoes,
mushrooms, Diane sauce*

Glazed Sweet Potatoes

Truffle honey, herbal cream, hazelnuts

DESSERT

Basque Chocolate Cheesecake

Served with mixed berry sauce

Seasonal fruit Tart

Fresh fruit, vanilla crème légère



**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.