



## MENU DE LA SAINT VALENTIN

PRIX FIXE MENU \$79.00

### FIRST COURSE

#### SHRIMP & SCALLOP "BOUDIN BLANC"

Baby kale, piquillo julienne, lobster Bisque

#### FOIE GRAS AU TORCHON

Toast and mango chutney

#### POACHED PEAR

Stuffed with Roquefort cheese and walnuts, baby arugula

#### SMOKED SALMON

Beet purée, dill cream, cumin tuile

### MAIN COURSE

#### DUCK MAGRET "AU POIVRE"

Sarladaise potatoes, sautéed spinach, peppercorn sauce

#### OVEN BAKED HALIBUT

Coconut rice, candied pineapple, raisins, almonds and curry sauce

#### BEEF TENDERLOIN

#### "EN FEUILLE DE CHOU"

Carrot purée, baby carrot, carrot chips, truffle and foie gras sauce

#### OVEN ROASTED SQUASH

Spaghetti squash, brussel sprout, duxelle mushrooms, Comté cheese sauce

### DESSERT

#### PROFITEROLES AUX CHOCOLAT

Vanilla ice cream, warm chocolate sauce

#### "CRÊPES AUX FRUIT ROUGE"

Raspberry cream, berry sauce, chantilly

#### CITRUS CRÈME BRÛLÉE

#### MARINATED ORANGES

Grand Marnier, sparkling wine

**Bon Appétit!**

### COCKTAILS

**EMPRESS 75** 13.75

Empress 1908 gin, Crémant Limoux, fresh lemon, St Germain, brandied cherries

**GINGER MARTINI** 13.75

Grey Goose, French ginger liqueur and house ginger syrup, fresh lemon

**ALLSPICE GIMLET** 13.75

Aged Rum, St Elizabeth Allspice Dram, fresh lime juice

**VIEUX CARRÉ** 14.75

Buffalo Trace Bourbon, Averna Amaro, cider reduction, grated nutmeg

**TEQUILA HONEYSUCKLE** 13.75

Corralejo Blanco, honey syrup, Gran Classico Bitter, fresh lime juice

**WINTER MARGARITA** 13.75

Partida blanco, Cynar 70, All spice Dram, lime juice, cinnamon syrup

**THE LION'S TAIL** 13.75

Four Roses Bourbon, St Elizabeth allspice Dram, lime juice, Angostura Bitters

**LITTLE DEVIL** 14.75

Blanco Tequila, Mezcal, Crème de Cassis, fresh lemon, cinnamon sugar rim

### BEER ON TAP/BOTTLE

**JACK'S ABBY** 8.75

House Lager, MA

**COUNTERWEIGHT HEADWAY IPA** 10.75

Hamden

**SAISON DUPONT** 12.75

Belgium

**EINBECKER** 7.75

Non-Alcoholic German Lager

**KRONENNBURG** 7.75

Golden pale lager, France

### APERITIF

**KIR** 10.75

**KIR ROYAL** 12.75

**RICARD** 10.50

**ABSINTHE** 12.75

**PINEAU DES CHARENTES** 10.50

**APEROL** 10.00

**CAMPARI** 10.00

**LILLET BLANC** 9.00

**CARPANO ANTICO** 10.00

**DUBONNET ROUGE** 9.00

**SUZE** 10.00

Bar Bouchée's 3% kitchen appreciation program. This 3% fee, applied to each bill on food only, allows our kitchen staff to share in the success of the restaurant and strive toward the best guest experience possible. It helps us attract and develop talent, rewards consistency, encourages creativity and elevates the expectation of our entire staff. We hope you feel its positive impact every time you dine with us.

Share your experience #barbouchée

\*Thoroughly cooked meat, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.



## DIGESTIF

MIRABELLE TRIMBACH	9.00
GREEN CHARTREUSE	18.00
BÉNÉDICTINE	11.00
GRAND-MARNIER	12.00
CHAMBORD	10.00
GRAPPA NARDINI	13.00
BAILEY'S IRISH	10.00
FRANGELICO	10.00
KAHLUA	10.00
DISARONNO	11.00
B&B	10.00
LIMONCELLO LAZZARONI	10.00
SAMBUCCA LAZZARONI	10.00
AVERNA AMARO SICILIANE	10.00
CYNAR AMARO	10.00

## PORT / SHERRY

TAYLOR FLADGATE RUBY	7.75
BANYULS RESERVA	9.75
FONSECA TAWNY 10 YEAR	12.50
SANTA EUFEMIA TAWNY 20 YEAR	15.00
LUSTAU CREAM SHERRY "CAPATAZ ANDRÉS"	12.00

## ROUGES

201 GRENACHE, VENTOUX "LES TERRES ROUGES" <i>Domaine Font-Sarade '18</i>			36.00
240 CABERNET SAUVIGNON, IGP VAUCLUSE <i>Domaine de la Citadelle '16</i>	10.00	40.00	
241 GRENACHE BLEND, BEAUMES-DE-VENISE <i>Château Redortier '12</i>	12.75	49.00	
225 ORGANIC MALBEC <i>Cahors Château Combel-la-Serre '18</i>	13.75	56.00	
227 PINOT NOIR, BOURGOGNE <i>Domaine Huguénot '17</i>	14.75	59.00	
230 BORDEAUX <i>Château La Caussaude '18</i>	15.75	59.00	
251 ORGANIC PINOT NOIR, MARANGES "SUR LE CHÊNE" <i>Domaine Chevrot '17</i>		64.00	
218 PINOT NOIR, MERCUREY <i>Domaine Meix-Foulot '16</i>		79.00	
205 PINOT NOIR, WILLAMETTE VALLEY <i>Timothy Malone '18</i>		64.00	
238 BORDEAUX MÉDOC <i>Château Petit Manou '15</i>		49.00	
213 BORDEAUX MOULIS <i>Château Biston Brillette '16'</i>		105.00	
235 CHINON, CABERNET FRANC, "LES GRANGES" <i>Domaine Bernard Baudry '19</i>		49.00	
211 VIN DE FRANCE, PINEAU D'AUNIS "LA TESNIÈRE" <i>" Pierre-Olivier Bonhomme '18</i>		69.00	
226 GRENACHE, VIN DE FRANCE "À LA SOURCE," <i>Michel Richaud '19</i>		46.00	
208 GIGONDAS, GRENACHE, SYRAH <i>Château Redortier '16</i>		64.00	
206 MERLOT BLEND, CÔTES CATALANES "ILICO" <i>Domaine des Schistes '18</i>		49.00	
203 ORGANIC GRENACHE AND CARIGNAN, "SEGNA DE COR" <i>Domaine Roc des Anges '19</i>		66.00	
239 GAMAY, BROUILLY "VIEILLES VIGNES" <i>Jean-Paul Dubost '19</i>		59.00	
228 MONDEUSE DE BUGEY <i>Famille Peillot '17</i>		51.00	
250 CHIANTI CLASSICO, SANGIOVESE <i>Montesecondo '16</i>		59.00	
252 CHIANTI CLASSICO, SANGIOVESE <i>Montesecondo '16</i>		67.00	

## DEMI BOUTEILLES

176 SANCERRE, "LES COMTESSES" <i>Domaine Paul Thomas '18</i>	35.00
175 RIESLING ALSACE "CLASSIQUE" <i>Domaine Paul Blanck '16</i>	31.00
266 GIGONDAS "CUVÉE TRADITION" <i>Domaine Gour de Chaulé '16</i>	45.00
267 BORDEAUX LALANDE DE POMEROL <i>Château Garraud '16</i>	47.00



## SCOTCH - BOURBON - WHISKEY

CANADIAN CLUB	9.00	MACALLAN 12 YEARS	18.00
CROWN ROYAL	10.50	SAZERAC RYE	12.00
DEWARS WHITE	11.00	RUSSEL'S RESERVE RYE 6 YEARS	13.00
JOHNNIE BLACK	13.00	JACK DANIEL'S	10.00
JAMESON IRISH WHISKEY	10.00	MAKER'S MARK BOURBON	12.00
GLENMORANGIE 10 YEARS	12.00	BUFFALO TRACE BOURBON	11.00
LAPHROAIG 10 YEARS	15.00	BASIL HAYDEN'S BOURBON	14.50
LAGAVULIN 16 YEARS	21.00	EAGLE RARE BOURBON	14.50
GLENLIVET 12 YEARS	14.00	RUSSEL'S RESERVE BOURBON 10 YEARS	14.00
CRAGGANMORE 12 YEARS	16.00	BLANTON'S SINGLE BARREL BOURBON	16.00
ABERLOUR "A'BUNADH" BARREL STRENGTH	22.00		

## COGNAC - ARMAGNAC - CALVADOS

COGNAC "H" BY HINE VSOP	10.57	CALVADOS SELECTION DROUIN	11.00
COGNAC BACHE-GABRIELSEN VSOP	13.00	BAS ARMAGNAC VSOP, CHATEAU DE LAUBADE	14.00
COGNAC BACHE-GABRIELSEN XO	20.00		

## BLANCS

101 UGNI BLANC, CÔTES DE GASCogne, "L'ENCLOS" <i>Vignobles Millet '19/'20</i>			10.00	40.00
150 RIESLING ALSACE "TÊTE DE CUVÉE" <i>Bott Frères, '17</i>	12.75	49.00		
177 CHENIN BLANC, SAUMUR "CLOS DE MIDI" <i>Arnaud Lambert '19</i>	13.75	58.00		
115 CHARDONNAY, BOURGOGNE <i>Jean-Charles Fagot '17</i>	15.00	69.00		
102 SAUVIGNON BLANC, POUILLY-FUMÉ "LES PORCHERONNES" <i>Marcel Deschamps '17</i>	15.75	75.00		
116 CHENIN BLANC, SAVENNIÈRES <i>Domaine Laffourcade '17</i>		63.00		
103 CHARDONNAY, PETIT CHABLIS <i>Domaine Samuel Billaud '18</i>		64.00		
105 CHARDONNAY, ST. ROMAIN "Sous le Château" <i>Buisson '16</i>		99.00		
108 CHARDONNAY, BOURGOGNE <i>Maison de Montille '16</i>		75.00		
120 CHARDONNAY, SAINT-VÉРАН "LE CLOS" <i>Domaine Marie-Pierre Manciat '17</i>		63.00		
107 CHARDONNAY, NAPA VALLEY "SHALE AND STONE" <i>Frog's Leap '19</i>		69.00		
109 SAUVIGNON BLANC, SANCERRE "Cuvée MK", <i>Domaine Vattan '20</i>		66.00		
129 SAUVIGNON BLANC, CHEVERNY <i>Domaine du Salvard '19</i>		39.00		
131 PINOT GRIGIO, VIGNETI DELLE DOLOMITI <i>Cesconi '19</i>		40.00		
146 RIESLING, "SUSSENBERG" <i>Domaine Bechtold '16</i>		67.00		

## ROSÉ

178 CÔTES DE PROVENCE <i>Château du Carrubier '20</i>	13.75	59.00
179 BANDOL <i>Domaine Dupuy de Lôme '20</i>		64.00

## PETILLANTS

301 CRÉMANT DE LIMOUX BRUT <i>Domaine Collin NV</i>	12.75	51.00
303 CRÉMANT DE BOURGOGNE ROSÉ <i>Victorine de Chastenay</i>	13.75	55.00
308 CHAMPAGNE BRUT <i>Ployez-Jacquemart NV</i>	19.75	95.00
311 CHAMPAGNE BRUT "SPECIAL CUVÉE" <i>Bollinger NV</i>		149.00
317 CHAMPAGNE EXTRA BRUT ROSÉ <i>Ployez-Jacquemart NV</i>		119.00
50 CHAMPAGNE EXTRA BRUT <i>Ployez-Jacquemart NV (375 ml)</i>		51.00