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# DANIEL BOULUD 2022

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Enjoy a Five Course Set Menu by Chef Daniel Boulud  
Featuring Chef Jean-François Bruel  
30 September – 2 October

## HUÎTRES | CITRONNELLE

Shigoku Oysters, Ikura  
Lemongrass Velouté

## MAÏS | HOMARD

Chilled Corn Soup  
Lobster

## BETTERAVE | CARDAMOME

Cardamon & Beets in a  
Chickpea Tartelette

*Ruinart, Blanc de Blanc Brut NV*

## ST. JACQUES | OSCIÈTRE

Hokkaido Diver Scallop, Oscietra Caviar  
Broccolini Chutney, Dill & Gin Emulsion

*Chablis, Domaine Louis Moreau, 1er Cru Les Fourneaux, Burgundy, 2019*

## DOVER SOLE | POIREAU

Bone Marrow Crusted Dover Sole, Charred Leeks  
Chanterelle Mushrooms, Beurre Rouge

*Joseph Faiveley, Burgundy, France, 2020*

## PIGEON | TRUFFE

Pithivier of Pigeon, Quail & Foie Gras, Confit King Trumpets, Sauce Périgieux

*Joseph Faiveley, Burgundy, France, 2020*

## CHOCOLAT | CACAHUÈTE

Milk Chocolate Crèmeux, Peanut Croustillant, Coffee Ice Cream

*Languedoc-Roussillon, Bila Haut Banyuls, M. Chapoutier, 2015*

Menu items are subject to change. Prices listed are subject to GST & Service Charge.

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