



BOUJIE

APPETIZERS

HOUSE BRIOCHE • MADE IN HOUSE SERVED WITH WHITE TRUFFLE BUTTER	5
CAJUN JUMBO TIGER SHRIMP • CAJUN BUTTER BROWN BUTTER CRUMBLE	28
SHISHITO PEPPERS (V) • TOGARASHI SPICE MISO AIOLI CRISPY SHALLOTS	15
BEEF TARTARE • SMOKED BROWN BUTTER AIOLI WORCESTERSHIRE SHALLOT SOFRITO GINGER CROSTINI	21
PORKBELLY • BULGOGI BBQ SAUCE HERB SALAD FERMENTED RICE PURÉE	25
FOIE PARFAIT • CHERRY COMPOTE CANDIED WALNUTS YUZU CRUMBLE	23
ICEBERG SALAD (V) • APPLE VINAIGRETTE CELERIAC PURÉE CRISPY TARO TARRAGON OIL	19
TUNA TARTARE • TUNA LOIN SESAME SOY DRESSING CUCUMBER RADISH TARO CHIPS	21
BEET SALAD (V) • ROASTED BEETS WALNUT PURÉE CRÈME FRAÎCHE BEET VINAIGRETTE	18

SUSHI

SCALLOP ROLL • SCALLOP AVOCADO TOBIKO GOCHUJANG MAYO TEMPURA	26
TUNA ROLL • TUNA AVOCADO CUCUMBER MULLET ROE	24
BOUJIE ROLL • GINGER AVOCADO WAGYU BEEF CHIVES 24K GOLD SPRINKLES	38
AVOCADO ROLL (V) • AVOCADO CUCUMBER TEMPURA	18

CHEF'S SPECIALS

YAKIMESHI (FRIED RICE) (V) • ROASTED MAITAKE DASHI EXTRACT MUSHROOM FOAM	28
RIGATONI • MORTADELLA MUSHROOM BRODO RICOTTA	25
MENTAIKO GNOCCHI • MENTAIKO BUTTER SNOW CRAB SUNCHOKE	36
REGINETTE • MEAT RAGU [PANCETTA / MORTADELLA / VEAL] MASCARPONE BASIL	27

MAINS

ORA KING SALMON • POLENTA WILD MUSHROOMS JALAPEÑO OIL	54
BEEF SHORT RIB • GREEN CURRY BROCCOLINI KIMCHI SHALLOTS CHIVES	54
LAMB LOIN (6oz) • HERB POWDER PICKLED GINGER FENNEL PURÉE POTATO PAVÉ	45
TENDERLOIN (7oz) • YAKINIKU TARE GRILLED MAITAKE SUNCHOKE PURÉE	55
WAGYU RIBEYE (5oz) • POTATO PAVÉ MUSHROOM DEMI GLACE SEASONAL GARNISHES	115
CORNISH HEN • POTATO PURÉE CERIGNOLA OLIVE RELISH BROCCOLI	36
TOMAHAWK (1.4kg) • MUSHROOM DEMI SEASONAL VEGETABLES SEASONAL GARNISHES	200

*ADD FOIE GRAS 20