



BOULUDSUD
MÉDITERRANÉE

NYC WINTER RESTAURANT WEEK 2020

Two Course Lunch | 26.

****Optional Third Dessert Course | 32. ****

January 21 – February 9 | Offered Monday – Friday

APPETIZERS

POTATO LEEK SOUP

Chive Oil, Croûtons, Potato Chip

ARUGULA SALAD

Dates, Feta, Pistachios

ISRAELI LABANEH

Roasted Cauliflower, Toasted Pine Nuts, Lemon Zest, Dried Barberries

MAIN COURSES

LEMON SAFFRON LINGUINI **AP. | MC.**

Seppia, Sardinian Bottarga, Puntarella

SLOW-ROASTED FAROE ISLAND SALMON

Eggplant P'titim, Crispy Fried Leeks, Caramelized Fennel

HARISSA GRILLED LAMB BURGER

Brioche bun, Saganaki, Harissa Fries

OPTIONAL DESSERT COURSES \$6

RICOTTA CHEESECAKE

Pistachio Crèmeux, Citrus Curd, Blood Orange Sorbet

LINGOT AU CHOCOLAT

Praline Feuilletine, Guanaja Ganache, Mint Chocolate Gelato

HOUSEMADE CRÈMES GLACÉES

Chef's Daily Ice Cream & Sorbet Selection

ASSIETTE DE FROMAGES

Duo of Mediterranean Cheeses

Sommelier's RW Selections – 10gl/25btl

White—Domaine des Cassagnoles Blanc, Côtes de Gascogne 2018

Red—Finca La Estacada Malbec, 'Ocho y Medio', 2018

RW Cocktail

"Next Destination" – Woodford Reserve, Fernet, Walnut, Fresh Mint



NYC WINTER RESTAURANT WEEK 2020

Three Course Dinner | 42.

January 21 – February 9 | Offered Monday – Friday & Sunday

APPETIZERS

POTATO LEEK SOUP

Chive Oil, Croûtons, Potato Chip

ARUGULA SALAD

Dates, Feta, Pistachios

LONG ISLAND FLUKE CRUDO

Pistachio Tahini, Grapefruit Supreme, Sunflower Seeds

MAIN COURSES

HOUSEMADE TAGLIATELLE **AP. | MC.**

Mushrooms, Leeks, Parmigiana-Reggiano, Soft Cooked Egg

GRILLED DAURADE

Eggplant P'titim, Crispy Fried Feeks, Caramelized Fennel

BRAISED LAMB SHOULDER

Harissa Spiced Carrots, Braised Chickpeas, Cilantro

DESSERT COURSES

RICOTTA CHEESECAKE

Pistachio Crèmeux, Citrus Curd, Blood Orange Sorbet

LINGOT AU CHOCOLAT

Praline Feuilletine, Guanaja Ganache, Mint Chocolate Gelato

HOUSEMADE CRÈMES GLACÉES

Chef's Daily Ice Cream & Sorbet Selection

ASSIETTE DE FROMAGES

Duo of Mediterranean Cheeses

Sommelier's RW Selections – 10gl/35btl

White—Domaine des Cassagnoles Blanc, Côtes de Gascogne 2018

Red—Finca La Estacada Malbec, 'Ocho y Medio', 2018

RW Cocktail

"Next Destination" – Woodford Reserve, Fernet, Walnut, Fresh Mint