

# RAW BAR

## PRIME SEAFOOD TOWER\* | 175

Poached prawns, poached lobster tail, premium merus cut king crab, grilled & chilled jumbo sea scallops, oysters on the 1/2 shell, Salt Spring Island mussels, olive oil spiced Spanish octopus, purple salmon sashimi  
Accompaniments: Fresh grated horseradish, mignonette, spiced cocktail sauce, lemon, sauce Rose Marie

### LA BOUCHERIE SELECT CAVIAR\* MP

Ossetra or Shassetra  
Accompaniments: egg white, egg yolk, red onion, chives, crème fraîche, lemon, blinis

### OYSTERS ON THE HALF-SHELL\* 29

Cold-water, 1/2 dozen

### PURPLE ORA SALMON SASHIMI\* 35

Beet & citrus-marinated, garlic aioli, Calabrian chili-lime ponzu

## STARTERS

### CHARCUTERIE & CHEESE 55

Imported cured meats and cheeses from Italy / France / Spain

### KING CRAB CAKE 45

Fresh jumbo lump crab cake wrapped in kataifi, roasted piquillo pepper coulis, tzatziki sauce

### FLAT-GRILLED HAWAIIAN

#### BLUE PRAWNS\* 30

Sea salt crusted Hawaiian prawns, black garlic chili aioli, micro cilantro

#### BLACK GARLIC EGGPLANT v 22

Fire roasted eggplant, fermented black garlic-chickpea cream, petite amaranth

#### BREAD TO SHARE v 15

Garlic butter & cheese or plain

### PRIME BEEF TARTARE\* 60

Freshly chopped prime tenderloin of beef, toasted bone marrow panna cotta, red mustard, shaved black truffle, crostini

### CLASSIC FRENCH ONION SOUP 18

Gruyère & manchego cheese blend, French baguette crostini

## "MUST HAVE" CHARRED SPANISH OCTOPUS\* 28

Sherry-chorizo vinaigrette, marble potatoes, turmeric-pickled onions, white frisée  
Comfort food from his past!

## SALADS

### CAESAR SALAD\* 19

Hearts of romaine, brioche croutons, shaved Asiago, blistered teardrop tomatoes, lemon-anchovy dressing

### FARM FRESH BABY LEAF SALAD vg 21

Baby oak leaf lettuce, Champagne compressed apples, shaved watermelon radish, heirloom tomatoes, caramelized shallot vinaigrette

### CRAB LOUIE SALAD\* 29

Jumbo lump crab, radicchio, frisée, hard cooked egg, avocado, shaved asparagus, Louie dressing

## BUTCHER'S TABLE

### RIBEYE\* 16oz

USDA Prime, Greater Omaha, Nebraska 89

### FILET MIGNON\* 8oz

USDA Prime, Greater Omaha, Nebraska 80

### NEW YORK STEAK\* 12oz

USDA Prime, Creekstone, Kansas 97

### AUSTRALIAN WAGYU

#### TOMAHAWK\* 32oz

Margaret River, Australia 195

#### T-BONE STEAK\* 22oz

40 Days Dry Aged, USDA Prime  
Creekstone, Kansas 120

#### A5 JAPANESE WAGYU\*

Kagoshima Farms 32 PER OZ

### RACK OF LAMB\*

Opal Valley, Australia 75

### FREE RANGE PETITE HEN\*

Whole-boneless and pressed  
Petaluma Poultry, Sonoma 49

### BRAISED WAGYU BEEF CHEEKS\*

Margaret River, Australia 50

## SEAFOOD & VEGAN

### ORA KING SALMON\* 55

Pan roasted, purple sweet potato, candied walnuts, white frisée, blood orange emulsion

### SEARED SCALLOP PASTA\* 60

Squid ink linguini, spicy tomato compote, scallions, garlic aioli, Asiago cheese

### OVEN-ROASTED SEASONAL SQUASH vg 35

Black mediterranean fried rice, jalapeño herb hummus

## FRESH FROM THE SEA\* - MP

## SIDES

### MAC 'N' CHEESE 25

### LOBSTER MAC 'N' CHEESE 40

### GARLIC ROASTED SEASONAL FOREST MUSHROOMS vg 18

### AIOLI TOASTED

#### ASPARAGUS v 16

#### OLIVE OIL WHIPPED

#### YUKON POTATOES v 12

### GARLIC BROCCOLINI vg 12

#### BUTTER PRESSED

#### POMMES FRITES v 12

## SAUCES

### AU POIVRE 4

### BURGUNDY

### ESPAGNOLE 5

### BÉARNAISE 5

### STILTON BLUE CHEESE

### BÉCHAMEL 6

(v) vegetarian, (vg) vegan, (gf) gluten-free

Please notify your server of any dietary restrictions or food allergies.

Pricing does not include tax & gratuity. An 18% automatic gratuity will be added for parties up to 5 guests and 20% gratuity will be added for parties of 6 guests or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**WARNING:** Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

# La Boucherie



PREMIUM WORLD CLASS STEAKS + SEAFOOD