



BOULUDSUD
MÉDITERRANÉE

2 courses 50 per person | 3 courses 60 per person

APPETIZERS | choice of two

MEDITERRANEAN MEZZE

Spicy Moroccan Hummus, Herb Falafel, Babaganoush, Lavash

"RAS EL HANOUT" SPICED PUMPKIN SOUP

Rose-Scented Yogurt, Pomegranate

"HORIATIKI" GREEK SALAD

Kalamata Olives, Red Onion, Feta Cheese

OCTOPUS À LA PLANCHA

Marcona Almond, Arugula, Jerez Vinegar
\$5 supplement per person

GAMBAS AL AJILLO

Royal Red Shrimp, Spanish Chili, Focaccia

"HARIRA"

Traditional Lentil Soup, Lamb Merguez

MAIN COURSE | choice of two

STOKES FARM PUMPKIN RAVIOLI (AP | MC)

Sage, Brown Butter, Amaretti Crumble

RATATOUILLE AND OEUF MOLLET

Daniel Boulud's Grandma's Recipe

SEARED MEDITERRANEAN SEA BASS

Confit Fennel, Mission Figs, Toasted Almond

MOROCCAN CHICKEN TAGINE

Turnip, Cauliflower, Preserved Lemon

PIMENTÓN SPICED BAVETTE STEAK

Swiss Chard, Patatas Bravas, Garlic Aioli
\$5 supplement per person

HARISSA LAMB BURGER

Eggplant, Tzatziki, Polenta Fries
\$3 supplement per person

SIDES TO SHARE | \$10 per side

MUSHROOM FARROTTO

Risotto Style Farro

OLIVE OIL CRUSHED POTATOES

Garlic Chips

CHARRED BROCCOLI RABE

Pepperoncini, Crispy Shallot

"PATATAS BRAVAS"

Crispy Potatoes, Garlic Aioli

DESSERT | choice of two

GRAPEFRUIT GIVRÉ

Sesame Halva, Rose Loukoum, Grapefruit Sorbet

CARAMELIZED BLACK MISSION FIG

Walnut Moelleux, Lemon Thyme, Yogurt Gelato

BITTERSWEET TORTA CAPRESE

Flambéed Cherries, Chocolate Crémeux, Pistachio Gelato

HOUSE-MADE CRÈMES GLACÉES

Chef's Selection of House Made Gelato and Sorbet

FOR THE TABLE

BOULUD SUD MIGNARDISES

*Walnut Baklava | Nougat de Montélimar | Frangelico Bonbon
Pistachio Madeleines | Orange Blossom Turkish Delight
\$16 supplement per order*

CELEBRATION CAKES

*our celebration cakes can be ordered for your event in lieu of your dessert course for \$5 per person
or in addition to your dessert course for \$10 per person*

Vanilla Bavaoise, Mandarin Gelée, Almond Biscuit

Flourless Chocolate Biscuit, Praliné Crémeux, Guanaja

Milk Chocolate Mousse, Passion Fruit Gelée, Hazelnut Feuilletine

Pistachio Moelleux, Raspberry Mousse & Confiture

MENU SUBJECT TO SEASONAL CHANGE

For more information please contact:
Yulia Florinskaya, Director of Private Dining
212.595.9604 ext. 161 | yflorinskaya@danielnyc.com