



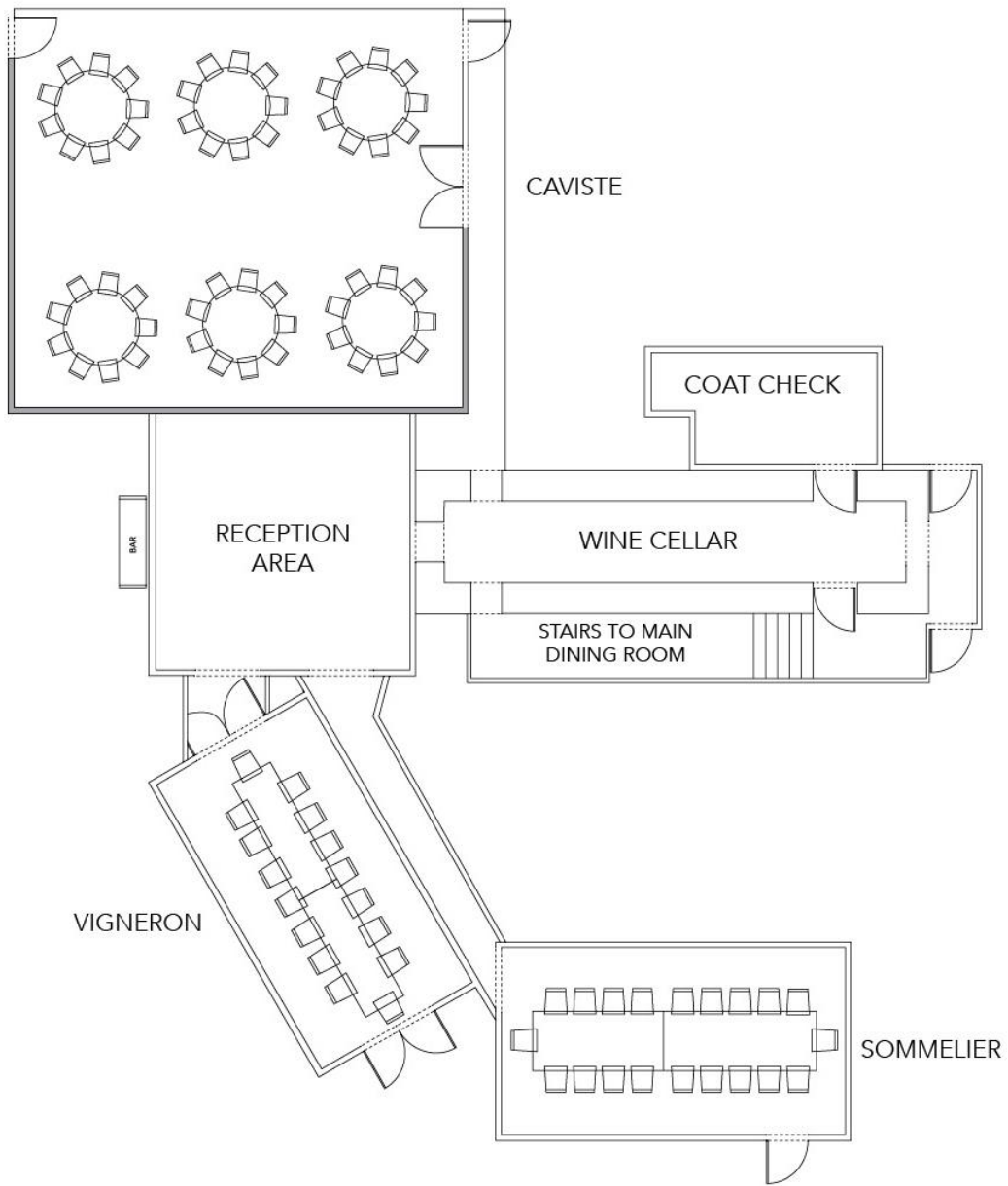
BOULUDSUD
MÉDITERRANÉE

PRIVATE DINING

EXECUTIVE CHEF
TRAVIS SWIKARD

20 WEST 64TH STREET
NEW YORK CITY, NY 10023







BOULUDSUD
MÉDITERRANÉE

3 courses 100 per person | 4 courses 115 per person

FOR THE TABLE | choice of three

MEDITERRANEAN MEZZE

Spicy Moroccan Hummus, Herb Falafel, Babaganoush, Lavash

MANAKEESH FLATBREAD

Za'atar, Manouri, Charred Scallion

HOUSEMADE "TARAMASALATA"

Smoked Cod Roe, Dill Potato Chip

SICILIAN SARDINE ESCABÈCHE

Toasted Pine Nut, White Raisin

CRISPY ARTICHOKE "A LA ROMANA"

Nipatella Aioli

ARABIC LAMB FLATBREAD

Eggplant, Pine Nuts, Labneh

APPETIZERS | choice of two

SPRING ONION & POTATO SOUP

Dill Oil

SPRING VEGETABLE SALAD

Shaved Asparagus, Wild Arugula, Pecorino Toscano

POTATO & ARTICHOKE AGNOLOTTI (AP | MC)

Foraged Mushrooms, Spring Onion-Parmesan Broth

RIGATONI ALLA CARBONARA (AP | MC)

Housemade Pancetta, Snow Peas, Black Pepper

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, Braised Lamb

MAIN COURSE | choice of two

SEARED MEDITERRANEAN SEA BASS

Spring Peas, Walnut, Green Cardamom Tahini

SLOW-BAKED SALMON

Wild Ramps, Oyster Mushrooms, Za'atar Nage

ROASTED MEDITERRANEAN DAURADE

Charred Carrots, Preserved Lemon Yogurt, Green Chermoula

DOVER SOLE "MÉDITERRANÉE"

Lemon, Olives, Capers, Brown Butter

\$25 supplement per person

MOROCCAN CHICKEN TAGINE

Turnip, Cauliflower, Couscous

PIMENTÓN SPICED BAVETTE STEAK

Patatas Bravas, Swiss Chard, Garlic Aioli

GRILLED AMERICAN WAGYU BEEF

Braised Short Rib, Trumpet Mushrooms, Taggiasca Olive Jus
\$15 supplement per person

GREEK STYLE LAMB CHOPS

Tzatziki, Grilled Lemon
\$15 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

FIRE ROASTED ASPARAGUS | Za'atar Vinaigrette, Aged Feta

DESSERT | choice of two

GRAPEFRUIT GIVRÉ

Sesame Halva, Rose Loukoum, Grapefruit Sorbet

COCONUT & RHUBARB MALABI

Persian Coconut Custard, Mint, Rhubarb Sorbet

"RICOTTA E PISTACCHIO"

Manjari Chocolate, Ricotta Mousse, Meyer Lemon

"PAN CON CHOCOLAT"

Chocolate Brioche, Olive Oil Sorbet, Pedro Ximénez Sabayon
available for up to 20 guests

HOUSE-MADE CRÈMES GLACÉES

Chef's Selection of House Made Gelato and Sorbet

FOR THE TABLE

BOULUD SUD MIGNARDISES

Walnut Baklava | Polvorón | Balsamic Caramel Bonbon
Pistachio Madeleines | Orange Blossom Turkish Delight
\$16 supplement per order

CELEBRATION CAKES

our celebration cakes can be ordered for your event for \$15 per person

Executive Chef | Travis Swikard

Executive Pastry Chef | Daniel Kleinhandler

MENU SUBJECT TO SEASONAL CHANGE

For more information please contact:

Yulia Florinskaya, Director of Private Dining
212.595.9604 ext. 161 | yflorinskaya@danielnyc.com



BOULUDSUD
MÉDITERRANÉE

2 courses 55 per person | 3 courses 65 per person

APPETIZERS | choice of two

MEDITERRANEAN MEZZE

Spicy Moroccan Hummus, Herb Falafel, Babaganoush, Lavash

SPRING ONION & POTATO SOUP

Dill Oil

SPRING VEGETABLE SALAD

Shaved Asparagus, Wild Arugula, Pecorino Toscano

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, Braised Lamb

MAIN COURSE | choice of two

POTATO & ARTICHOKE AGNOLOTTI (AP | MC)

Foraged Mushrooms, Spring Onion-Parmesan Broth

RATATOUILLE AND OEUF MOLLET

Daniel Boulud's Grandma's Recipe

SEARED MEDITERRANEAN SEA BASS

Spring Peas, Pistachio, Green Cardamom Tahini

MOROCCAN CHICKEN TAGINE

Turnip, Cauliflower, Couscous

PIMENTÓN SPICED BAVETTE STEAK

Patatas Bravas, Swiss Chard, Garlic Aioli

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

COCONUT & RHUBARB MALABI

Persian Coconut Custard, Mint, Rhubarb Sorbet

"PAN CON CHOCOLAT"

Chocolate Brioche, Olive Oil Sorbet, Pedro Ximénez Sabayon
available for up to 20 guests

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 for \$15 per person

Executive Chef | Travis Swikard

Executive Pastry Chef | Daniel Kleinhandler

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ROOM CAPACITY

VIGNERON ROOM

(SEATS 16 GUESTS MAXIMUM)

SOMMELIER ROOM

(SEATS 20 GUESTS MAXIMUM)

CAVISTE ROOM

(SEATS UP TO 54 GUESTS MAXIMUM)

SEASONAL FOOD & BEVERAGE MINIMUM APPLY FOR ALL EVENTS

ADDITIONAL SERVICES

SOMMELIER GUIDED TASTING

\$150 – 300 additional

FLOWERS BY L'OLIVIER

centerpieces starting at \$125

L'Olivier, 212.774.7676 www.lolivier.com

COOKBOOKS BY DANIEL BOULUD

priced from \$22.50 to \$60 www.danielnyc.com/cookbook

SCREEN RENTAL \$50 | PROJECTOR RENTAL \$150

additional audio visual equipment rental pricing available upon request

PLEASE CONTACT US FOR A CUSTOMIZED PROPOSAL

Yulia Florinskaya, Director of Private Dining

Tel 212 595 9604 x161

E-mail yflorinskaya@danielnyc.com