

Bouche

603 Bush St 94108-3505 · +14159560396 · Updated: Jan 14, 2026

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APPETIZER 2

Lentils Soup

Coconut, Curry

Organic Beet Salad

Goat Cheese, Frisee, Grapefruit, Sorghum, Buddah's Hand Dressing

ENTREE 3

Duck Breast

Braised endive, butternut squash, Cranberry Gastric. Add On Bone Morrow +\$7

Salmon

Winter roots "ratatouille", Hickory Smoked Peanuts Satay Sauce. Add On Caviar 7gr +\$30

Fresh Lemon Meyer Tagliatelle

Spinach, Garlic Confit, Aged Parmesan Cheese. Add On Fresh Local Dungeness Crab +\$13 And / Or Add On Prosciutto +\$8

DESSERT 2

Pineapple Flambée

King's Cake

BY THE GLASS 2

Seillac, Crémant Brut

AVAILABLE OPTIONS

\$13.00

\$56.00

Le Grand Courtage, Brut Rose Grande Cuvee

AVAILABLE OPTIONS

\$14.00

\$60.00

BY THE BOTTLE 12

Canard-Duchêne, Champagne Brut

\$44.00

Louis Picamelot, Crémant de Bourgogne "Les Terroirs"

\$66.00

Domaine Baud, Cremant du Jura Brut Rose NV

\$70.00

Domaine d'Armanville, Champagne NV Brut	\$82.00
De Reyne, Champagne NV Blanc de Blanc 1er Cru	\$97.00
Domaine Moutard, Champagne Grande Cuvée NV	\$105.00
Jacques Lorent, Champagne Brut Millesime 2012	\$120.00
Domaine Lelarge Pugeot, Champagne Rosé Extra-Brut 2013	\$126.00
Billecart-Salmon, Champagne Brut Reserve	\$161.00
Delong a Allemant Cuvée Zéro, Champagne 2013	\$185.00
Billecart-Salmon, Champagne Brut Rosé Reserve	\$252.00
Piper-Heidsieck, Rare Brut Millesime 2002	\$395.00

BEERS & APÉRO 6

Deviant Brewery, San Francisco, Kolsch 6%	\$8.00
Deviant Brewery, San Francisco, Hazy IPA 6.5%	\$8.00
Golden State Cider, Sonoma County, CA 6.3%	\$8.00
Kir, Chambord & White Wine	\$12.00
Kir Royale, Chambord & Champagne	\$14.00
Panaché	\$8.00

1/2 Beer 1/2 Limonade

DESSERT WINES 6

Domaine de Barroubio, Muscat 2020	\$14.00
Château Raymon Lafon, Sauternes 2015	\$16.00
Le Père Jules, Pommeau de Normandie	\$16.00
Vin de Constance, Klein Constantia 2016	\$32.00

Constantia Was Bought By European Courts In The 18th And 19th Centuries In Preference To Yquem, Tokay, Madeira,' Wrote British Wine Expert Hugh Johnson.From Frederick The Great Of Prussia To Louis XVI And Marie Antoinette Of France, From American Founding Fathers George Washington And John Adams To Exiled Emperor Napoleon Bonaparte, Kings And Connoisseurs Vied For Possession Of 'The Sweet, Luscious And Excellent Dessert Win'

Colección de Toneles Luis Xiv NV Fondillon Plata 25 Year	\$45.00
Château d'Yquem, Sauternes 2006	\$537.00

Fondillón Is An Extraordinary Treasure Of Alicante, A Rare Product, Made From Late Harvest, Non-Botrytised Grapes, Unfortified, But With A Final Alcohol Of No Less Than 16%. Intense, Aged, But Not Sweet (Deliciously Not More Than 45g/L). This Release Is More Than 25 Years. The Project Is A Revival By David Carbonell Of Vins Del Comtat And Two Local Families. Very Limited Quantities

N/A 4

Sparkling Mineral Water **\$10.00**

Espresso **\$4.50**

Tea **\$3.50**

Soft Drink **\$4.50**

Coke, Diet Coke, Sprite

POUR OUVRIR L'APPÉTIT... 1

Tomalas Bay Miyagi's Oyster & Mignonette

LE POTAGE... 1

Organic Winter Carrot Velouté

L'ÉLÉGANCE... 2

Escargot de Bourgogne & Crispy Sweetbread Vol Au Vent

Dungeness Crab, Salmon, Avocado Napoleon

TERRE...OR MER 2

Nuts Crusted Duck Breast, Cranberry Gastric, Potato, Croquette & Pears

Black Cod, Leek, Velvety Timut Beurre Rouge

POUR FINIR EN DOUCEUR... OR FROMAGE... 2

Fresh Goat Cheese, Cranberries & Walnuts

Le Dessert Gourmand

SAVORY 12

Poached Egg **\$18.00**

Meurette, bacon, shallots, red wine reduction, rustic bread

Omelet **\$18.00**

Wild mushroom medley, fresh marinated goat cheese, herbs

Scramble Egg

Smoked Salmon, crème fraîche, blinis

AVAILABLE OPTIONS

\$21.00

Add La perlita Caviar Aquitaine Caviar (7gm):

\$51.00

Deviled Egg

Tarragon, Meyer Lemon aioli

AVAILABLE OPTIONS

\$14.00

Add Fresh Crab: \$21.00

Croque Madame

Parisian Ham, agedconté cheese, sunny side up egg

\$16.00**Steak à Cheval**

Grilled flank steak, persillade, roasted potatoes, egg

\$25.00**Moules Mariniere**

Mediterranean stew, white wine, shallots, garlic, celery

\$23.00**Caviar la Perlita**

Aquitaine Produit De France (30gm), Blinis, quail egg, shallots, whipped crème fraîche, citrus zest

\$130.00**Pain Perdu**

French toast, chantilly, banana jam

\$12.00**Yogurt Parfait**

Granola, fresh berries, maple syrup

\$8.00**Homemade Bread basket**

Seasonal jams & whipped butter

\$12.00**Dessert of the day****\$12.00****SIDES** 6**Bacon**

Smoked

\$6.00**Wild Mushroom**

Sautéed

\$6.00**Potato**

Roasted With Garlic And Herbs

\$6.00**Mixed Green Salad****\$6.00****Fruit Salad****\$6.00****Avocado****\$4.00****SWEET** 4**French Toast**

Honey, Berries, Home Made Mirabelle Syrup

\$16.00**Warm Chocolate Waffle**

Chantilly, Crushed Pistachio

\$13.00

Bread Basket **\$12.00**
Campagne, Sourdough, Focaccia, Seasonal Homemade Jam, Butter, Honey

Sorbet / Ice Cream of the Day **\$12.00**

DRINKS 4

Coffee Drink **\$4.50**
Espresso, Americano, Cafe Au Lait

Tea **\$3.50**
Green, Peppermint, Chamomile, Black

Soft Drinks **\$4.50**
Coke, Diet Coke, Sprite, Organic Orange Juice

Mimosa **AVAILABLE OPTIONS**
Glass: \$9.00
Carafe: \$38.00

1ST COURSE 1

Soup
Butternut Squash, Spiced Pumpkin Seed, Crème Fraîche Cappuccino. Wine Pairing: Baron De Seillac, Brut N/V

2ND COURSE 1

Organic Chicory Salad
Dried Cranberries, Fresh Walnuts, Roquefort Papillon Cheese, Champagne Vinaigrette. Wine Pairing: Domaine Thierry Drouin, Pouilly-Fuissé Métertière 2020

3ND COURSE 1

Roasted Turkey AKA "La Dinde"
Charred Spigarello Broccoli, Parsnip Mousseline, Wild Mushroom Gravy, Homemade Cornbread & Paprika Sea Salted Whipped Butter (Vegetarian Option Available Upon Request). Wine Pairing: Saint-Galet, Châteauneuf-Du-Pape 2019`

COURSE 1 1

Cauliflower Soup
Infused Oil. Add On Hand Cut Filet Mignon Beef Tartar, Perigee Truffle +\$32

COURSE 2 1

Organic Little Gem Lettuce
Saffron. Add On Seared Foie Gras, Brioche, Jam, Pomegranate +\$36

COURSE 3 2

Venison

Perigourdine. Add On Cheese Board +\$18

Halibut

Lobster Caramel. Add On Cheese Board +\$18

COURSE 4 1

Chocolate Eclair

Berries