



1926 – 2018

Chef Paul Bocuse Menu

Soupe aux Truffes Noires V.G.E.

truffle soup

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was originally served to French President Valéry Giscard d'Estaing at the Élysée Palace on February 25, 1975. That evening, Chef Paul Bocuse received the highest decoration in France.



Filet de Bœuf Rossini, Sauce Périgéux

filet of beef with seared foie gras,
pommes fondant, spinach purée & sauce périgourdine



Tarte Tatin

caramelized apple tart served with vanilla ice cream

Prix Fixe

\$150.00

**"We stand on the shoulders of those who came before us.
There are few individuals who have borne the weight of our profession, and
the modernization of restaurants around the world, as Chef Paul Bocuse has.**

A portion of the proceeds will benefit the Foundation Paul Bocuse. To learn more please visit www.foundationpaulbocuse.com.