



81 WASHINGTON AVE,
MIAMI BEACH FL 33139

OPERATING HOURS

Dinner Hours Outdoor Sunday – Thursday: 5:00 pm – 10:00 pm
Dinner Hours Outdoor Friday and Saturday: 5:00 pm – 11:00 pm
Dinner Hours Indoor: 5:00 pm - 12:00 am
Brunch / Lunch Hours: 11:00 am - 5:00 pm

CAPACITY

1st & 2nd Floor Seating Count: Le Jardin Boucherie = 415
3rd Floor Seating Count: Genzō & Omakase Room = 100
TOTAL Seating Count = 515

ACCESS

General Public will Enter from 81 Washington Avenue
3rd Floor Access: Front desk Hostess will escort guests to elevator located on the 1st floor, and Hostess on the 3rd Floor will assist guests to their seating table

MUSIC

Ambient background music:
From 11:00 am to 10:00 pm Sunday – Thursday
From 11:00 am to 11:00 pm Friday - Saturday
At all times music will be played at a volume that does not interfere with normal conversation.

STAFFING LEVELS

Le Jardin Boucherie and Genzō-Omakase Room will employ approx. 90-100 new team members.

Position	Number
Servers	24
Bartenders	8
Bussers - Runners	25
Cooks	20
Managers	5
Hosts	6
Dishwasher	10
TOTAL	98

PRIVATE EVENTS

Le Jardin Boucherie provides the perfect setting for private events, whether corporate gatherings or personal private celebrations. We have tailored options available to our patrons. Our experienced staff is dedicated to creating the ideal event, allowing individual customers and professional organizers to create a personalized and unforgettable dining experience.

LE JARDIN BOUCHERIE

VALET

The Group LLC is planning to use the local valet parking company: Elite Parking.

Elite Parking has been providing first-class parking operations and service for over 25 years in Miami Beach. Elite Parking's management team has over 30 years of qualified experience and knowledge in the parking industry. A seasoned full-time on-site Parking Manager will be provided to oversee all necessary responsibilities of the day-to-day commercial parking operations. This Parking manager will have the experience to keep all operations efficient, ensure queuing does not occur, and ensure valet services are only offered for Le Jardin Boucherie patrons. This Parking Manager will have experience handling the type of services required by the Management. Staff will be provided with trained parking professionals. Elite Parking will supply Le Jardin Boucherie with thoroughly trained and supervised personnel with an operations strategy to supply dependable and superior on-site service. Valets will use a shuttle to access the parking lot to cut down on return time.

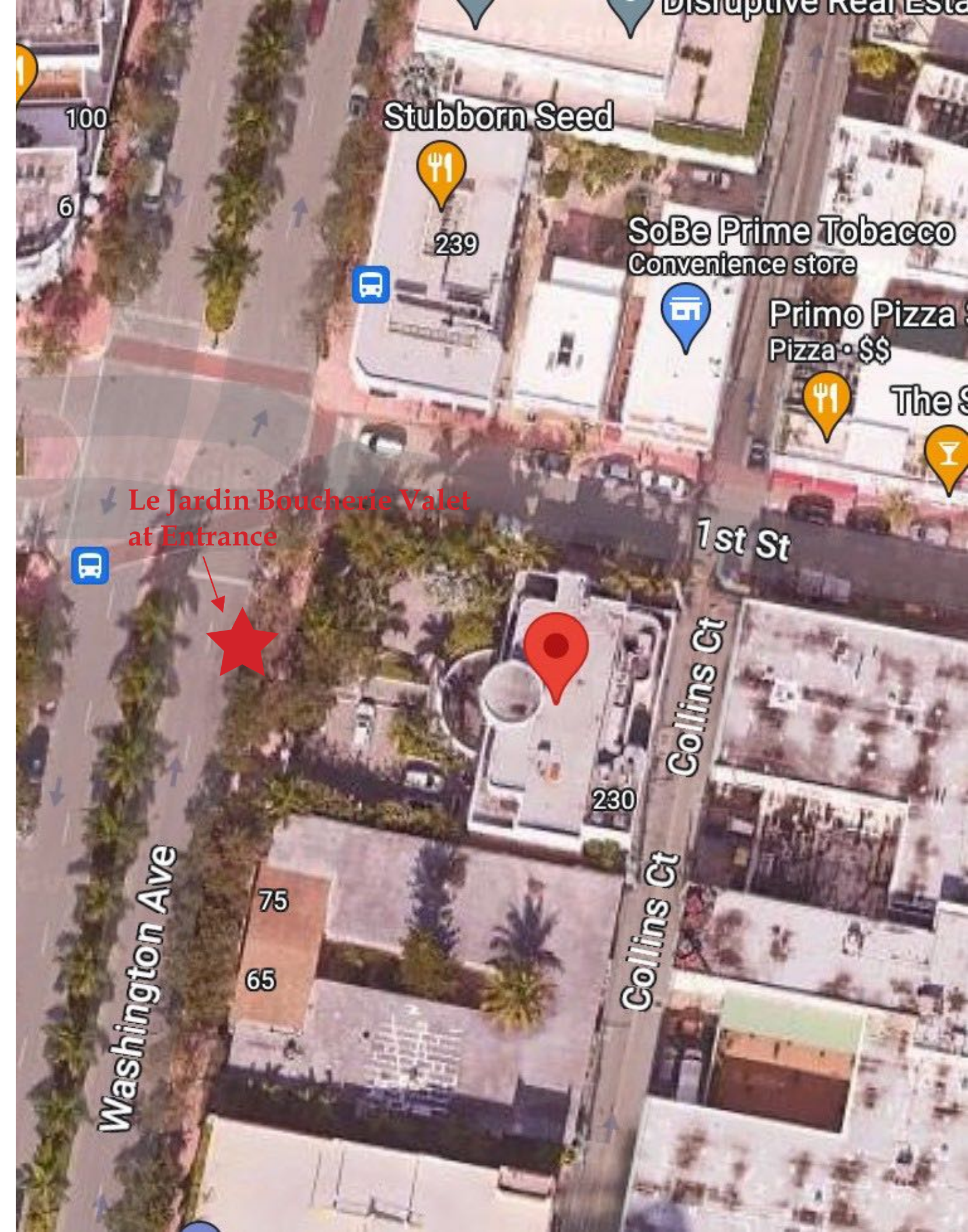
Patrons of Le Jardin Boucherie can be expected to arrive through many modes of transportation such as by foot, ride-sharing cars, cabs, bicycles, or public transit.

Hours: 11:00 am - 12:00 am

Anticipated peak hour staffing: 4 attendants.

STAR location is the parking valet booth.

All cars are parked in the 119 Washington Ave parking lot.



LE JARDIN BOUCHERIE

ACCESS & SECURITY

Le Jardin Boucherie is located at 81 Washington Ave, Miami Beach FL 33139. All customers arriving at our restaurant will enter through the main entrance located on the North side of the building on Washington Avenue. Le Jardin Boucherie will have a parking valet booth located in front of the entrance of the property.

The main entrance will be on the north side of the building right on Washington Avenue and the corner of 1st Street and will lead all who enter directly to the Host station. The host will guide all patrons immediately into the garden area and/or to their seats indoors to reduce foot traffic. There is a back door on the South side of the building on Collins Ct for vendor deliveries, sanitation, and staff entrance. The building is ADA-compliant.

There are also two additional doorways on the west side and east sides of the building, which are for emergency exits only.

The safety and security of our patrons, staff, and vendors are of utmost importance to us. At all times Security cameras will be pointed at the entrance and exits of the property, as well as internal cameras in different locations.

GARDEN OPERATIONS

Le Jardin Boucherie is a garden oasis dining experience inspired by the Jardin de Danse of Paul Poiret. It will fuse the Miami scene with a tranquil and relaxing Parisian Joie de Vivre atmosphere and offer exciting French culinary experiences. The hours of operation of Le Jardin shall operate from 11:00 am to 5:00 pm for Brunch /Lunch and from 5:00 pm to 12:00 am. The garden shall only be open when the restaurant is serving full meals and shall only be accessed for use by patrons utilizing dining seats. No congregation of standing patrons shall be permitted.

Le Jardin Boucherie will be managed by a seasoned Manager with decades of hospitality and industry experience. No loud music, events, or entertainment is permitted.

RESPONSIBLE ALCOHOL SERVICE

It is the Company's policy that no person under 21 years of age or intoxicated person shall be served alcoholic beverages. Employees who violate this policy will be terminated immediately.

As an alcohol server, you must know the laws and regulations concerning the serving and consumption of alcohol within our licensed premises. Serving under-aged and intoxicated persons is unlawful and can have criminal penalties. Furthermore, if a person becomes intoxicated and becomes involved in an accident after leaving our establishment, the injured parties may file a negligence action against you or The Group US.

- Never serve an alcoholic beverage to a visibly intoxicated guest.
- Check I.D.'s of all guests who look 30 years old or younger. You may only accept identification with a photograph that is not expired.
- Notify a manager if you feel that one of our guests is intoxicated and/or underage.
- Notify a manager if an intoxicated guest is attempting to drive.
- Continually monitor guests' alcohol consumption. If a guest becomes intoxicated, stop serving alcohol to that guest. Encourage non-alcoholic beverages and/or more food and notify a manager.
- If it becomes necessary, assist guests to find a safe ride home. When serving alcohol to our guests you should take reasonable precautions. Taking steps to prevent alcohol abuse in our establishment can help protect the public from harm, and keep you and the restaurant from being liable in a lawsuit.

LE JARDIN BOUCHERIE

NOISE MITIGATION

Our team strives to create a relaxing and tranquil environment. In order to reduce any potential adverse impacts from noise coming from the Le Jardin Boucherie, we will implement the following solutions.

Render garden music to be not “plainly audible” from the following adjacent residential properties: 75 Washington Avenue Apartments, Cosmopolitan Towers, Miami One Homes, The Sands South Beach.

To further reduce noise, we will implement the following:

- Sound and Volume Level Limiter - Install a digital tamper-resistant Sound and Volume Level Limiter on Le Jardin’s indoor and outdoor sound system post-calibration to ensure the sound level is never exceeded.
(This limiter will only be accessible to corporate. Management and staff will have no local operational access.)
- Le Jardin will plant dense shrubs and decorate with large planters with foliage to serve as a noise barrier
- Strategically position overhead table umbrellas and retractable roof and/or awnings with acoustic vinyl lining.
- Hire and work directly with audio technicians to provide an intelligent sound system designed to distribute sound within the site and prevent noise spill over to adjacent properties

DELIVERIES & COLLECTIONS

Both Venue deliveries and collection procedures will ensure minimal impact on the surrounding residents, environment, and organizations. No truck larger than a five (5) ton truck is permitted to access the existing loading and deliveries area at the rear area of the property on Collins Ct.

Delivery for Both Venue will happen at the same time to ensure the alley does not get blocked and staff from each venue will assist with unloading to make it faster.

Deliveries will only be accepted between the hours of 8am to 12pm.

Collections will take place between 8am and 9am from the rear area of the property on Collins Ct.



LE JARDIN BOUCHERIE

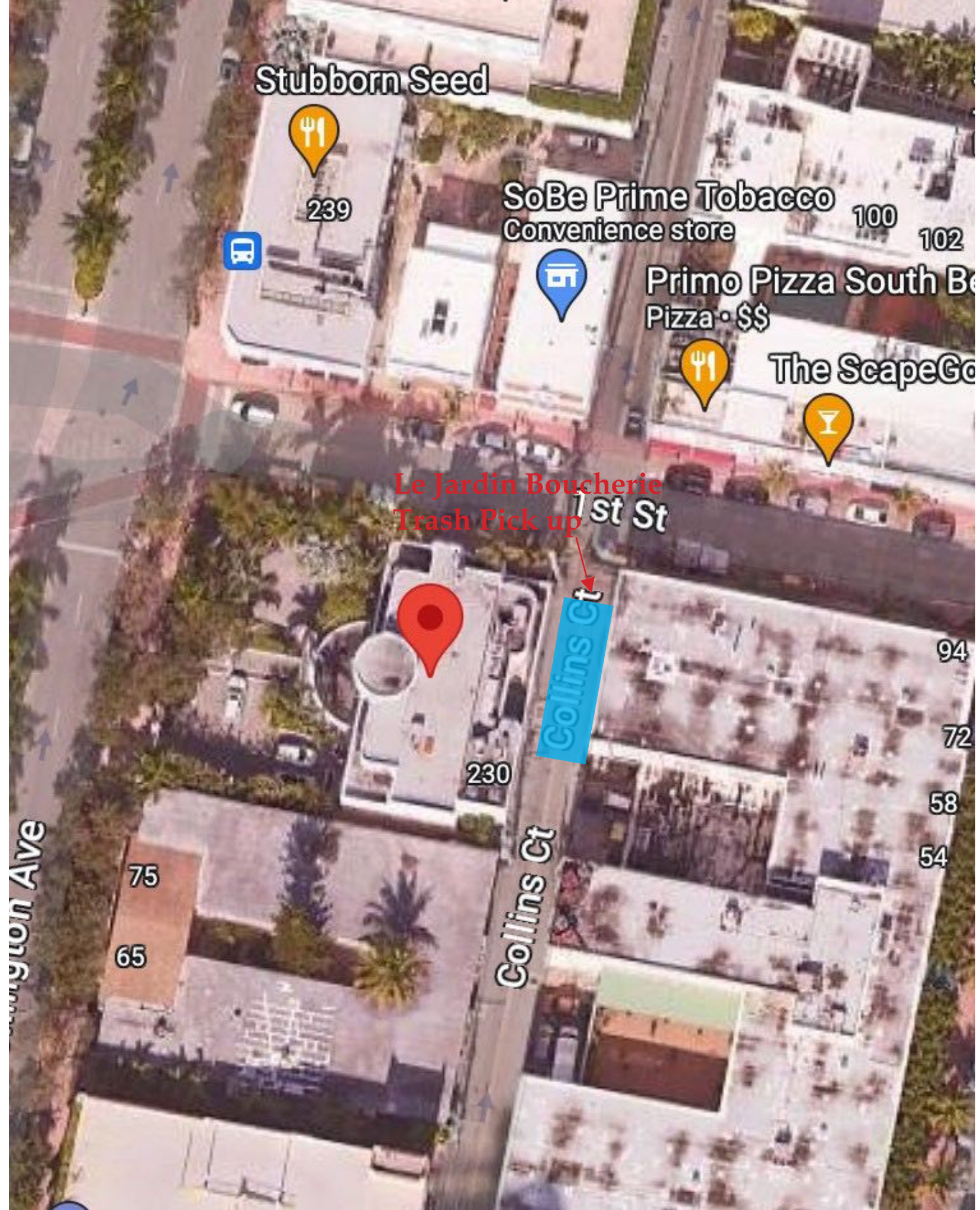
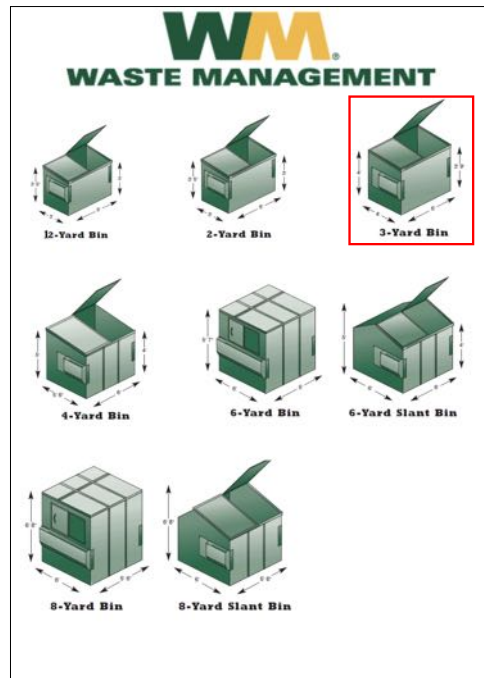
SANITATION

Le Jardin Boucherie management will coordinate with its sanitation and refuse collection vendor to ensure the proper collection is met 6 days a week and that weekend collections will not occur before 9 am to prevent residential disturbances.

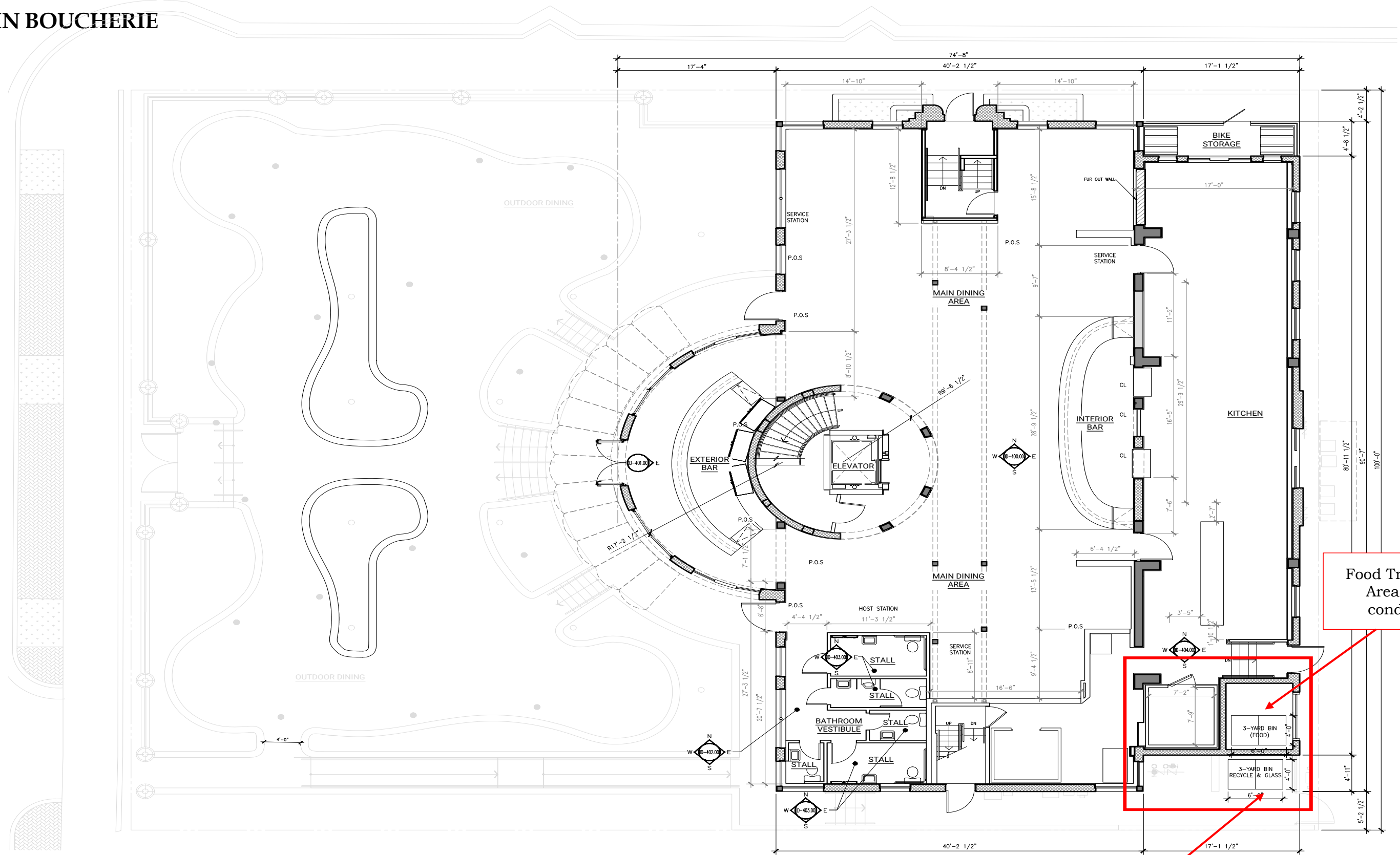
All refuse will be picked up at the rear area of the property on Collins Ct.

Staff will deliver trash receptacles to the access road on pick-up days. The management team will train all the staff receiving deliveries and assisting with the refuse collection to be trained to keep noise disturbance to a minimum to prevent residential disturbances.

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LE JARDIN BOUCHERIE



Food Trash Indoor Area with air conditioning

Outdoor Gated Trash area for Glass / Recycle and Carton

1 GROUND FLOOR PLAN
SCALE: 3/16" = 1'-0"



PROJECT

BAR - À - HUITRES

Plateau de Fruits de Mer
 Le Petit \$115 Le Grand \$185
 2-3pp 4-6pp

Huitres - Oysters \$4.5/pc
 Crevettes - Shrimp \$28/4pc
 Palourdes - Clams \$3.5
 Homard - Lobster - MP
 Seafood Salad - \$31
Caviar « 25g - \$145
brioche toast, blinis, crème fraîche, chives

Champagne L'Allier, Brut, R.018, NV \$26 / \$104
 White Chardonnay, Prosper Maufoux, Mâcon-Villages '21 \$18 / \$72

HORS D'ŒUVRES

- SOUPE DU JOUR** \$18
- SOUPE À L'ONION** \$22
Onion soup, croutons, gruyère
- SALADE CAESAR** \$21
Romaine, anchovy, parmesan, lemon
- SALADE MESCLUN AU CHÈVRE CHAUD** \$22
Mixed greens, warm goat cheese, croutons, apples, cherry tomatoes, candied walnuts
- POULPE GRILLÉ** \$31
Grilled octopus, fingerling potatoes, harissa hummus, herb oil
- STEAK TARTARE** \$29/38
Capers, cornichons, shallots, parsley & quail egg
- ESCARGOTS** \$27
Parsley, butter, lemon, garlic, shallot
- MOULES MARINIÈRES** \$36
Steamed mussels, white wine, shallots, garlic, parsley, pommes frites
- SALADE NIÇOISE** \$39
Ahi tuna haricots verts, tomato, oak leaf, potatoes, olives, organic egg, anchovy, red wine vinaigrette
- TARTARE DE SAUMON AU CAVIAR** \$37
Salmon tartare, goat cheese, Kaluga caviar
- SAINT JACQUES À LA PROVENÇALE** \$35
Scared scallops, roasted tomatoes, garlic butter, herbs, country bread

CHARCUTERIE BAR

Pâté du Jour MP Foie Gras Torchon \$29
 Jambon Blanc Pâté de Campagne \$21
 Maison \$14
 Mortadelle \$12 Mousse de Foie Gras \$26
 Jambon de Bayonne \$14 Prosciutto \$14
 Rosette de Lyon \$12

Red Pinot noir, François Lecomte, VdF '20 \$17 / \$68

Le JARDIN BOUCHERIE

DINNER

PIÈCES - DU - BOUCHER

STEAK FRITES
Grass-fed NY strip steak, herb butter, pommes frites \$52

ENTRECÔTE GRILLÉE
Australian grass-fed ribeye, petite salade \$59

CÔTE DE PORC CHARCUTIÈRE
14oz Berkshire frenched bone-in pork chop, vichy carrot, cornichon, pork jus \$49

FILET MIGNON AU BEURRE DE TRUFFE
Grilled filet mignon, spinach puree, glazed cipollini onion, truffle butter \$61

FAUX-FILET BERCY
18 oz dry-aged bone-in NY strip \$96

CÔTELETTES D'AGNEAU
Grilled lamb chops, celery root gratin, swiss chard \$61

SALUCES
Bordelaise \$5, Bernaise \$5, Peppercorn \$5 (3 for 12\$)

LES GRANDS FORMATS

- POULET RÔTI** \$42/PP
Half or whole roast heritage chicken, pommes frites or salade
- CÔTE DE BŒUF POUR DEUX** \$175
48 oz tomahawk ribeye, roasted bone marrow, bordelaise
- CHATEAUBRIAND POUR DEUX** \$178
24 oz center-cut filet mignon, market vegetables, bone marrow bordelaise
- PLATEAU DU BOUCHER** \$315
Large format signature plate with house selection of sauces and dry-aged meats: filet mignon, bavette steak & bone-in NY strip
- CONFIT DE COCHON DE LAIT** \$600
Whole confit suckling pig with red cabbage and roasted apples (for 8 or more, please order 24hrs in advance)

IN-HOUSE Dry-Aged MEAT
 Ask your server about the available special/s of the day

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ROAST BEEF AU JUS
 La Dauphine 8oz \$58
 La Reine 12oz \$74
 Le Roi 16oz \$96
Prime rib with au jus and fresh horseradish

PLATS PRINCIPAUX

- Tagliatelle Al Ragu** \$33
Traditional beef and veal ragu
- Raviolis Aux Champignons** \$35
Mushroom ravioli, black truffle beurre fondu
- Cuisse De Canard Confit** \$39
Confit duck leg, roasted potatoes, garlic, shaved black truffle
- Boucherie Burger** \$31
Dry-aged blend, caramelized onions, gruyère, pommes frites
- Wagyu Burger** \$39
Wagyu blend, truffle dijonnaise, caramelized onions, gruyère, pommes frites
- Boucherie Beyond Burger** \$31
Vegan blend, vegan cheddar, mushroom duxelles, tofu chipotle mayonnaise, avocado, frites
- Loup De Mer Rôti** \$45
Pan seared branzino, tomato, candied fennel, mixed olive watercress, olive oil
- Pavé De Saumon Aux Lentilles** \$43
Pan seared salmon, green lentils, sweet potatoes, beurre blanc
- Bœuf Bourguignon** \$47
Red wine-braised beef with carrots, pearl onions, lardons, mushrooms
- Cassoulet Toulousain** \$45
Duck confit, duck sausage, garlic sausage, pork belly, tarbais beans

- Garnitures**
- POMMES FRITES** \$14
- POMMES PURÉE** \$14
- CELERY ROOT GRATIN** \$14
- ÉPINARDS À LA CRÈME** \$14
- CHAMPIGNONS** \$14
- PRINTANIÈRE DE LÉGUMES** \$14

Fromage \$12

- St-André
- Tomme De Savoie
- Petit Basque
- Roquefort
- Camembert

Le JARDIN BOUCHERIE

DRINKS

Signature COCKTAILS

- La Vie En Rose \$22**
 Absolut Vodka, Giffard Lychee, Cranberry Purée, Brut Sparkling
- Le Diable \$21**

- Los Vecinos Mezcal, Altos Reposado, Grilled Grapefruit, Mathilde Cassis
- Mayan's Punch \$21**
 Patron Tequila, Ancho Reyes, Licor 43, Grilled Pineapple
- Boucherie Old Fashioned \$22**
 Buffalo Trace Bourbon, Espolon Anejo, Lavender, Plum
- Fleming's #2 \$21**
 Toki Whiskey, Copalli Rum, Ginger, Pear
- Avion Sour \$21**
 Jefferson's Small Batch Bourbon, Amaro Lucano, Aperol, Egg White
- Pomme d'Automne \$21**
 Plantation Rum, Grand Marnier, Allspice Dram, Apple Purée, Aval Cider

Absinthe COCKTAILS

- Carte Blanche \$21**
 Citadelle Gin, Barsol Pisco, Giffard Violette, Kübler Blanche, Egg White(optional)
- Provence Martini \$22**
 Grey Goose Vodka, Kübler Blanche, Martini & Rossi Amaretto, Lavender
- Boucherie Sazerac \$22**
 Pernod, Sazerac Rye, Pierre Ferrand 1840

Barrel-Aged COCKTAILS

Boucherie Negroni \$24
 The Botanist Gin, Campari, Cinzano 1757

Boucherie Manhattan \$24
 Basil Hayden's Bourbon, Rémy Martin 1738, Cinzano 1757

Non-Alcoholic COCKTAILS

- PJ Breeze \$13**
 Pineapple, Lemon, Lavender, Mint
- Berrymania \$13**
 Raspberry, Cranberry, Lemon

BEER

- Draught**
- LAGER** \$12
 Kronenbourg 1664, France
- IPA** \$14
 Fiddlehead Brewery, Vermont
- DUNKEL** \$11
 Von Trapp, Vermont
- CIDER** \$10
 Aval, France

ABSINTHE

- Vieux Pontarlier, 65° FR \$17
 Pernod, 68° FR \$17
 Kübler, Suisse, 72° CH \$17
 Kübler, Verte Suisse, 72° CH \$17
 La Clandestine, 53° CH \$16
 St George, Verte 60° USA \$16
 Jade, 1901, 68° FR \$19
 Jade, Edouard, 72° FR \$19
 Jade, CF Berger, 65° FR \$19
 Jade, Nouvelle Orléans, 68° FR \$19

TEQUILA

- Clase Azul, Plata \$30
 Clase Azul, Reposado \$40
 Clase Azul, Añejo \$100
 Clase Azul, Gold \$75
 Clase Azul, 25yr Anniversary \$90
 Clase Azul, Día de Los Muertos \$150
 Clase Azul, Ultra Añejo \$300
 Patsch, Reposado \$22
 Patsch, Añejo \$25
 Patron, Reposado \$18
 Patron, Añejo \$19
 Patron, Gran Burdeos \$120
 Patron, El Alto \$35
 Grand Mayan, Extra Añejo \$23

MEZCAL

- Clase Azul, Durango, Joven \$50
 Clase Azul, Guerrero, Joven \$50
 Del Maguey, Vida \$16
 Los Vecinos, Joven \$16
 Montelobos, Tobalá \$25

RUM

- Copalli, White \$14
 Plantation, Dark \$15
 Ron Zacapa, 23yr \$19
 Ron Zacapa, XO \$28

IRISH WHISKEY

- Bushmill's, 16yr \$35
 Bushmill's, 21yr \$55
 Redbreast, 21yr Single Pot Still \$80

Wine by the Glass

- Sparkling and Champagne** GL / BTL
- SPARKLING, Brut, Bouvet, Crémant de Loire, '20 \$16 / \$64
 SPARKLING ROSÉ, Louis de Grenelle, Saumur, NV \$17 / \$68
 CHAMPAGNE, L'Allier, Brut, R.018, NV \$26 / \$104
 CHAMPAGNE, Charles Heidsieck, Brut Reserve, NV \$40 / \$160
 CHAMPAGNE ROSÉ, Perrier-Jouët, Blason Rosé, NV \$40 / \$160
- White** GL / BTL
- SAUVIGNON BLANC, Chavet, Menetou-Salon, La Côte, '21 \$19 / \$76
 CHENIN BLANC, Tania & Vincent Carême, Swarthland, '21 \$16 / \$64
 PINOT GRIS, Demi-Sec, Pierre Sparr, Alsace, '20 \$17 / \$68
 ROUSSANNE/MARSANNE, JL Colombo, La Belle de Mai, St-Péray, '18 \$20 / \$80
 CHARDONNAY, Prosper Maufoux, Mâcon-Villages, '21 \$18 / \$72
 CHARDONNAY, Cuvaision, Napa Valley, CA, '19 \$22 / \$88
- Red** GL / BTL
- GAMAY, Dominique Piron, Morgon, Beaujolais, '21 \$18 / \$72
 CABERNET FRANC, Paul Buisse, Chinon, '21 \$16 / \$64
 PINOT NOIR, François Lecomte, VdF, '20 \$17 / \$68
 CHÂTEAUNEUF-du-PAPE, M. Chapoutier, La Bernardine, '20 \$35 / \$140
 MALBEC, by Caymus, Red Schooner, Voyage 9, 1.5l, AR, '19 \$27 / \$208
 BORDEAUX ROUGE, Château Brillette, Moulis-en-Médoc, '16 \$25 / \$100
 CABERNET SAUVIGNON, Quilt, Napa Valley, CA, '19 \$24 / \$96
- Rosé** GL / BTL
- CÔTES de PROVENCE, Château d'Esclans, Rock Angel, '21 \$21 / \$84

Please ask your server for By The Bottle selections

LIQUOR

Glenfiddich, SCOTCH WHISKY

- Speyside**
- Balvenie, 21yr, Port Wood \$72
Grande Couronne \$140
 Glenlivet, 12yr, Double Oak \$17
 Macallan, 12yr \$23
 Macallan, 18yr \$80
- Highland**
- Dalmore, 15yr \$25
 Glendronach, 12yr \$18
 Glenmorangie, Nectar D'Or \$21
 Oban, 18yr \$40
- Islay**
- Ardbeg, 10yr \$20
 Bruichladdich, The Classic Laddie \$18

BOURBON

- Basil Hayden's, 10yr \$18
 Blanton's, Single Barrel \$30
 Calumet, Single Rack Black 15yr \$36
 Colonel E.H. Taylor, Small Batch \$24
 Eagle Rare, 10yr \$19
 Heaven Hill, Old Style 7yr \$20
 Henry McKenna, Single Barrel 10yr \$21
 Jefferson's, Ocean Aged at Sea \$17
 Knob Creek, Small Batch 18yr \$50
 Isaac Bowman, Port Barrel \$20
 Old Elk, Armagnac Cask 5yr \$22
 Old Rip Van Winkle, 10yr \$85
 Old Rip Van Winkle, 12yr \$95
 Thomas Moore, Sherry Cask \$21
 Weller, Reserve \$18
 Weller, 12yr \$30
 Widow Jane, Lucky 13 \$40
 Wild Turkey, Single Barrel Kentucky Spirit \$16

RYE WHISKEY

- WhistlePig, 10yr \$24
 WhistlePig, 12yr \$28
 WhistlePig, 15yr \$60
 WhistlePig, 18yr \$100

JAPANESE WHISKY

- Hibiki Japanese Harmony \$22
 Suntory, Toki \$18
 Yamazaki, 12yr \$26
 Yamazaki, 18yr \$90

VODKA

- Absolut \$15
 Ketel One \$17
 Grey Goose \$18
 Beluga, Gold Line \$25

GIN

- Bombay Sapphire \$16
 Hendrick's \$18
 Monkey 47 \$22
 The Botanist \$17

BRANDY

- Cognac**
- Château de Montfauud, VS \$16
 Martell, Cordon Bleu \$50
 Rémy Martin, 1738 \$20
 Hennessy, Paradis \$160

Armagnac

- Château de Laubade, XO \$20
 Château de Laubade, 1982 \$45
 Château Arton, 2009 \$30

Calvados

- Christian Drouin, VSOP \$18
 Christian Drouin, 1999 \$46
- Eau de Vie**
- Trimbach, Réire William \$18



LE JARDIN BOUCHERIE

EXTERIOR





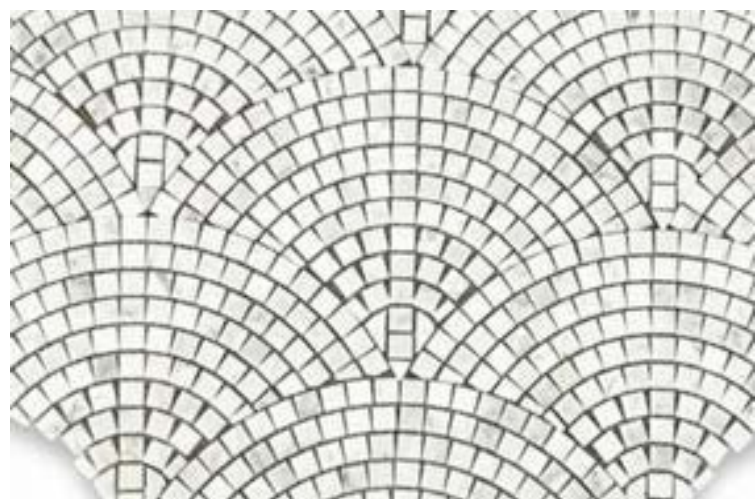






LE JARDIN BOUCHERIE
GROUND LEVEL INTERIOR





The image shows a richly decorated dining room. A long, dark wooden table is set with white plates and glassware, flanked by plush, red tufted chairs. The ceiling is a striking feature, covered in intricate gold-leaf patterns. The walls are adorned with red patterned wallpaper, a large arched mirror, and several birdcage-style pendant lights. A large green plant is visible on the left side of the room.

LE JARDIN BOUCHERIE
SECOND LEVEL INTERIOR









