

Chef
Daniel

CHILDREN'S MENU

Starter

Crudités and Dip 12
Seasonal Vegetables, Ranch Sauce

Shrimp Avocado Salad 20
*Gem Lettuce, Key West Shrimp, Avocado
Green Goddess Dressing*

Main Course

Steak 25
Beef Tenderloin, Mashed Potatoes

Catch of the Day 20
Rice

Roasted Chicken 15
French Fries

Pasta 12
Choice of Tomato Sauce or Butter & Parmesan

Dessert

Ice Cream & Sorbet 11

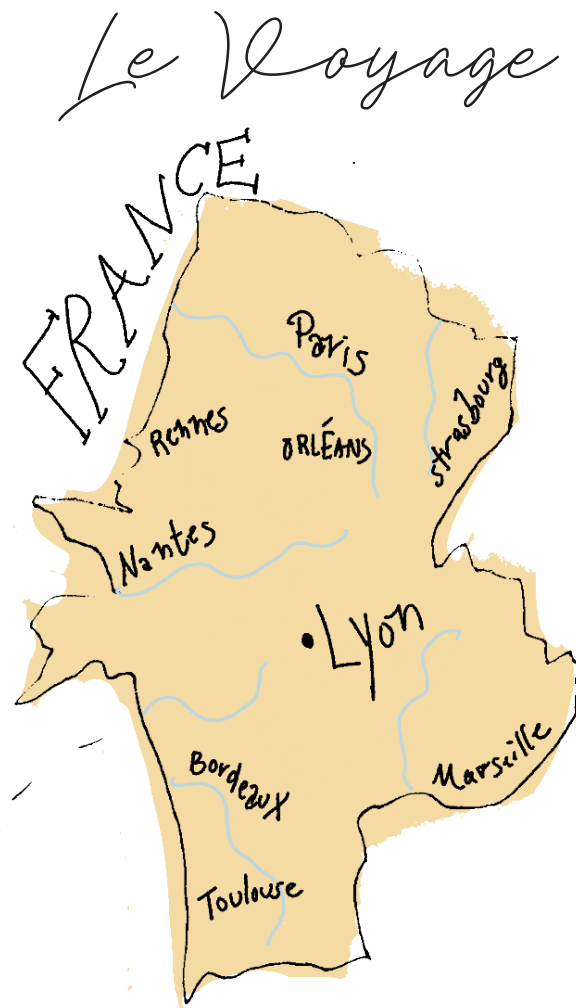
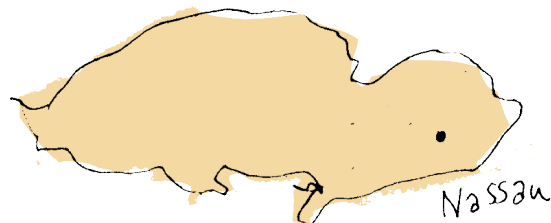
DID YOU KNOW...?

Nassau is the capital of The Bahamas, an island country in the Atlantic Ocean. The city lies on the coast of New Providence Island. It is the largest city in The Bahamas.

Nassau's economy is based mostly on tourism. The city is also a banking center and port. Citrus fruits, fish, rum, and other goods are shipped out through the port for sale overseas.

The British took over The Bahamas in the 1600s. They founded Nassau in the late 1600s. Nassau was a base for pirates in the 1700s. The pirates attacked European ships in the nearby Caribbean Sea. During World War II (1939–45) the United States set up a military base in Nassau. In 1973 The Bahamas became an independent country with Nassau as its capital. Population (2010 census), 248,948.

The Bahamas



Chef Daniel heads from Lyon in a small French car to Nassau.

La Saison



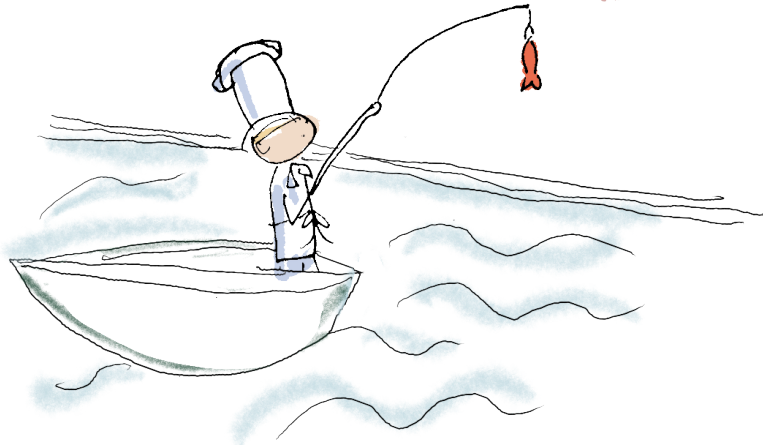
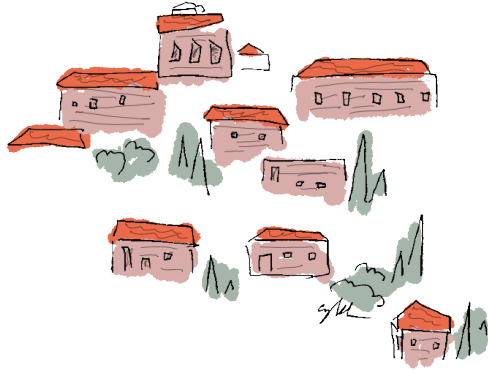
Chef Daniel heads to Blue Fields Farm in Nassau to pick hydroponic herbs and vegetables in season.

CAN YOU FIND ALL THE HIDDEN WORDS?

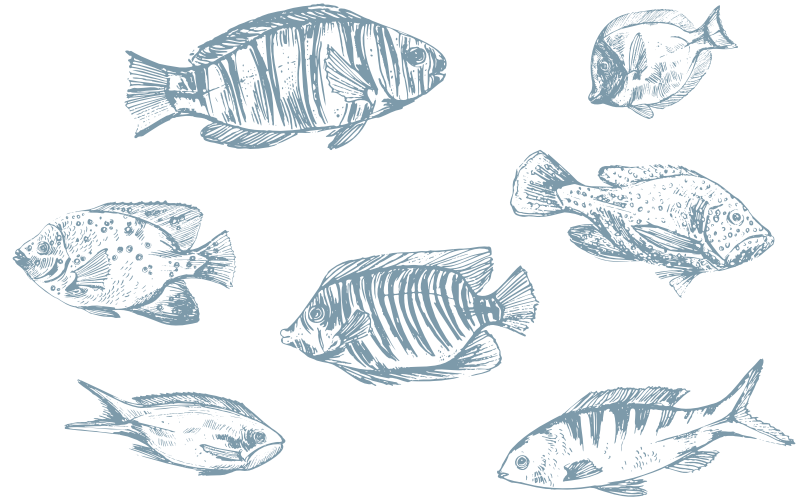
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- BAHAMAS
- SAISON
- VOYAGE
- CHEF
- DANIEL BOULUD
- TRADITION
- ROSEWOOD
- MER
- BAHAMAS
- NASSAU

La Mer

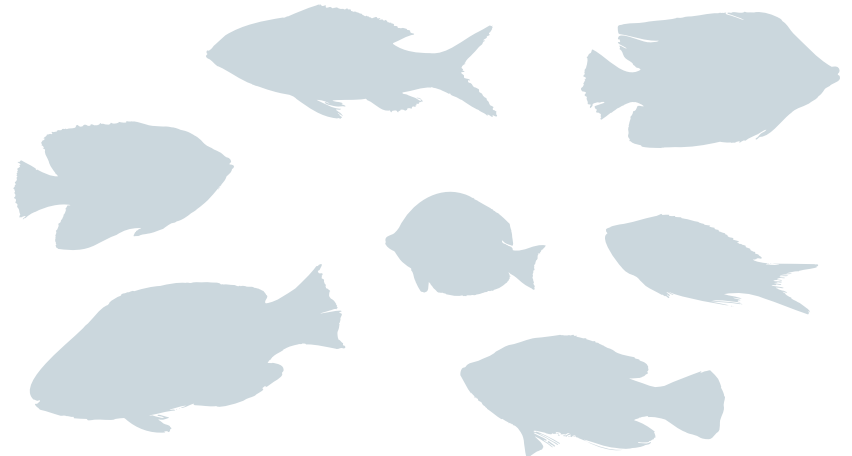


Chef Daniel goes fishing off the coast of Nassau and heads to the fish market.

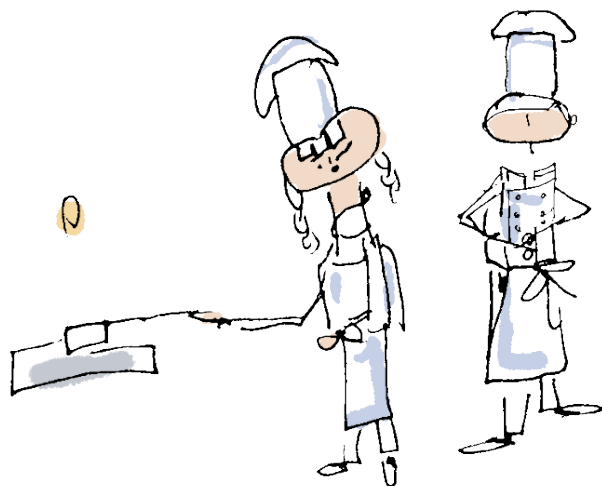


FISH OF THE BAHAMAS

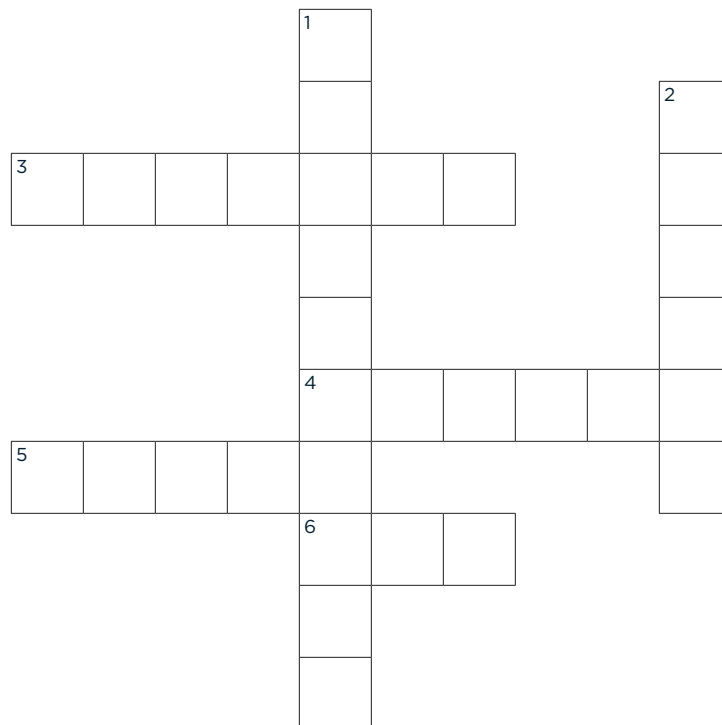
Can you help each fish find its shadow?



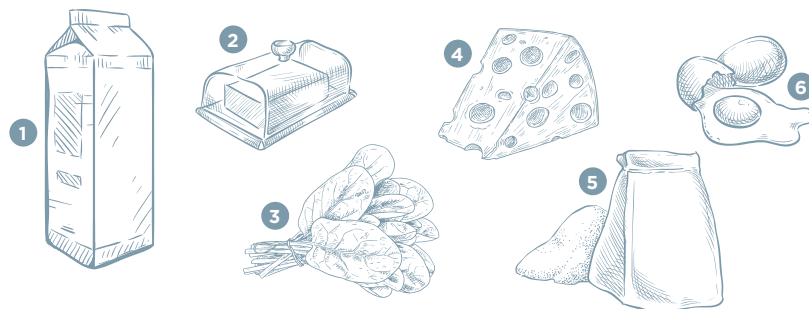
La Tradition



Chef Daniel cooks in the kitchen with the team in The Bahamas.



Help Chef Daniel identify the ingredients and fill in the crossword.



La Quiche

DE CHEF DANIEL



INGREDIENTS

YIELD: MAKES ONE 9½-INCH QUICHE

Crust

- 1¼ cups all-purpose flour
- 6 tbsp unsalted butter, cut into a small dice and chilled
- 1/8 tsp salt
- 1 egg, lightly beaten

Filling

- 5 eggs
- 1 cup heavy cream
- 1 tsp salt
- 1 cup spinach leaves
- ½ cup shredded Gruyère cheese
- ½ cup diced ham

METHOD

1. Preheat the oven to 350°F and place a pie pan with on a baking sheet. if necessary, to avoid sticking and transfer the dough into the dish.
2. To prepare the pie crust, combine the flour, butter, and salt in a large mixing bowl and mix it with your hands until the butter is in pea-sized pieces and the dough looks crumbly. Add the beaten egg and mix until just incorporated. Turn the dough out onto a work surface and, if necessary, knead it once or twice to pull it together. Flatten it into a disk and chill for 10 minutes.
3. To roll out the dough, dust a work surface lightly with flour, dust the top of the disk of dough, and using a rolling pin, roll the dough into a circle that is about 1/8-inch thick and just larger than the size of your pie dish. Dust with additional flour,
4. To bake the Pie Crust, transfer the crust into the preheated oven for 25 to 30 minutes, or until it is golden brown. Remove from the oven, cool to room temperature and reduce the oven temperature to 300°F.
5. To prepare the filling, whisk together the eggs and cream in a mixing bowl and season with the salt.
6. Sprinkle the spinach, grated cheese and ham over the prepared pie crust and pour the egg mixture over.
7. Carefully transfer the quiche to the oven and bake for 45 minutes, or until set. Let cool before slicing into wedges and enjoying with the family!



CHEF

Daniel Boulud

Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities and restaurateurs.

Inspired by the rhythm of the seasons and menus driven by fine ingredients, Boulud has become renowned for the contemporary appeal he adds to soulful cooking rooted in French tradition. Since arriving in the U.S. in 1982, he has continually evolved his cuisine and expanded his reach from one location (Daniel in 1993) to multiple properties in New York City and across the U.S., as well as Toronto, Montreal, Singapore, Dubai, Riyadh, and the Bahamas.

Boulud was raised on his family's farm in the village of Saint-Pierre-de-Chandieu, outside of Lyon. At age 17, he became a finalist for Best Culinary Apprentice in France, and by 19, Boulud was working as a chef in the finest restaurants in Copenhagen. Upon moving to the U.S. in 1982, he served as the private chef to the Ambassador of the European Commission in Washington, D.C. Boulud later moved to New York City to serve as head chef of the Polo Lounge and then the Hotel Plaza

Athénée. He also served as executive chef at Le Cirque, which became one of the most highly rated restaurants in the country during his tenure. In 1993, Boulud opened the much-celebrated Daniel on Manhattan's Upper East Side. His restaurant group has grown significantly over the past 30 years, and today encompasses notable brands including: Restaurant Daniel, Café Boulud, Le Pavillon, La Tête d'Or by Daniel, Centurion NY, Blue Box Café by Daniel Boulud, Le Gratin, Bar Boulud, Boulud Sud, Maison Boulud, Maison Barnes, and Epicerie Boulud.

Mr. Boulud has won countless awards for his achievements, including James Beard Foundation awards for *Outstanding Restaurant*; *Outstanding Restaurateur*; *Best Chef, New York City*; and *Outstanding Chef of the Year*. He has been named *Chef of the Year* by the Culinary Institute of America, *Chevalier de la Légion d'Honneur* and *Officier de l'Ordre du Mérite Agricole et Chevalier du Mérite National* by the French government.

In 2015 the World's 50 Best Restaurants awarded Boulud the *Diners Club® Lifetime Achievement Award* for his success as a restaurateur, businessman, and 'chef who is revered as one of the world's finest.' In 2021, Les Grandes Tables du Monde named him *Best Restaurateur in the World*. He also earned the *2023 Innovation Award* from La Liste. His Michelin-starred restaurants include Le Pavillon and Jōji (each one Michelin star), and Restaurant Daniel (two Michelin stars). Boulud's culinary style is

reflected in nine cookbooks, including the definitive DANIEL: My French Cuisine (Grand Central Publishing, 2013) and My Best: Daniel Boulud (Ducasse Books, 2014). Additionally, Boulud is Co-President of Citymeals on Wheels, an organization dedicated to serving meals to New Yorkers in need; is Co-Founder of Food1st, in partnership with SL Green Realty Corp. and is Chairman of Ment'or, providing grants to young chefs to advance their culinary education.



Carly Kuhn

ILLUSTRATOR

Carly Kuhn, a Miami-based illustrator and designer, has collaborated with brands such as Bergdorf Goodman, Rosewood Hotels, Thom Browne, Sothebys and Tory Burch.

Born and raised in New York City, Carly graduated with a degree in Television, Radio, and Film from the Newhouse School of Communications at Syracuse University. She lived in Los Angeles for 12 years, working at CAA, and then in production and development in TV comedy. She also studied improv at the famed Groundlings theater, before she

found her way into an unexpected career as an artist. Carly's work ranges from portraits and fashion illustrations to textile and restaurant menu designs. She is inspired by people and their quotidienne quirks, antiques, and slice-of-life stories. Today, Carly continues to illustrate different worlds full of whimsy, style and a bit of wit.

