

# { B O U C H O N }

## Joyeux Noël | 25 Décembre 2021

### FRUITS DE MER

<b>*Huîtres</b> oysters \$26.00 ½ doz.	<b>Moules</b> mussels \$7.25 1 doz.
<b>Crevettes</b> shrimp \$20.00	<b>Demi-Homard</b> ½ lobster \$25.00
<b>*Palourdes</b> clams \$2.00 ea.	
<b>*Petit Plateau</b> ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$85.00	
<b>*Grand Plateau</b> 1 lobster, 24 oysters, 6 shrimp, 8 clams, 10 mussels, \$135.00	
<b>*Regiis Ova Sturgeon Caviar</b> served with traditional accoutrements & toasted brioche	
Ossetra \$110.00 (1 oz.)	Hybrid \$95.00 (1 oz.)
Supreme \$78.00 (1 oz.)	



### CHAMPAGNE

**Drappier Rose, Brut**  
\$145.00

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**2008 Cristal, Brut**  
**Louis Roederer**  
\$625.00

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**MOD Selection, Brut**  
\$350.00

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**2010 Dom Pérignon, Brut**  
\$595.00



### \* FROMAGE DU JOUR

section of cow, sheep or goat  
artisanal cheese, served with dried fruit,  
honeycomb & toasted walnuts

3pc. (tasting portion) \$19.00

6pc. (tasting portion) \$36.00

### DEBUT

**Soupe de Céleri Rave**  
celery root soup with black winter truffles & toasted hazelnuts

ou

**Salade d'Endives au Choux Frisé**  
endive and kale salad with apples, candied walnuts,  
goat cheese & apple cider vinaigrette

ou

**\*Foie Gras Sauté**  
seared foie gras with butternut squash, rutabaga,  
Yukon gold potatoes, black winter truffles & sage duck jus

ou

**\*Steak Tartare aux Truffe**  
steak tartare, black winter truffles, egg yolk,  
pickled mustard seeds served with grilled pain de campagne

Choice of

2020 SANCERRE, RAIMBAULT ROGER AND DIDIER  
2020 PINOT NOIR, KEN WRIGHT, WILLAMETTE

### PLATS PRINCIPAUX

**\*Coquilles Saint-Jacques**  
pan-seared day boat scallops with sunchoke panisse,  
roasted beets, bacon lardons & sauce Albert

ou

**Poulet Rôti**  
roasted chicken with roasted mushrooms,  
pearl onions, carrots, bacon lardons & red wine chicken jus

ou

**Côtes de Bœuf Braisés**  
braised beef short rib with creamed spinach, roasted mushrooms,  
pommes fondant & sauce bordelaise

ou

**Gnudi aux Truffes**  
ricotta dumplings, Parmigiano Reggiano & black winter truffles

Choice of

2017 CHABLIS, CHRISTIAN MOREAU  
2016 MARGAUX, ZEDE DE LABEGORCE

### DESSERT

**Chocolate Bûche de Noël**  
chocolate caramel mousse with salted  
caramel & dark chocolate cake

ou

**Lemon Bûche de Noël**  
lemon cake with lemon curd,  
mixed berry jam & toasted meringue

ou

**Crème Brûlée**  
vanilla bean custard

Choice of

2018 SAUTERNESS, CHATEAU LAPINESSE  
MADEIRA, MALMSEY, RARE WINE CO.

\$125.00 per person | wine pairing \$49 per person

CHEF DE CUISINE PETER CLARK



Please hold your device's  
camera over this QR Code  
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