

{ B O U C H O N }

Joyeux Noël

FRUITS DE MER

*Huitres oysters \$32.00 ½ doz.	Moules mussels \$10.00 1 doz.
Crevettes shrimp \$26.00	Demi-Homard ½ lobster \$35.00
*Palourdes clams \$2.50 ea.	
*Petit Plateau ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$98.00	
*Grand Plateau 1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels \$164.00	
*Regiis Ova Sturgeon Caviar served with traditional accoutrements & toasted brioche	
Ossetra \$120.00 (1 oz.)	Hybrid \$105.00 (1 oz.)



CHAMPAGNE

**Nicolas Feuillatte,
Brut, Rosé, MV**
\$35 glass / \$170 bottle

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**Vueve Cliquot,
Yellos Label, Brut, MV**
\$210 bottle

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**2014, Nominé-Renard
Brut, Special Club**
\$300 bottle

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2012 Dom Perignon, Brut
\$595 bottle



* FROMAGE DU JOUR

***Fromage du Jour**
selection of cow, sheep or goat
artisanal cheese, served with apricot chutney,
marcona almonds & toasted ciabatta

3pc. (tasting portion) \$21.00
6pc. (tasting portion) \$39.00

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**"Un repas sans fromage
c'est comme une journée
sans soleil."**



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DEBUT

Soupe à la Courge
butternut squash soup with toasted pumpkin seeds,
brown butter & crème fraîche

ou

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

ou

***Gâteau au Confit de Canard**
duck confit with foie gras, pomegranate gelée,
toasted brioche & burnt orange purée

ou

***Tartare de Boeuf**
beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche, served with
grilled pain de campagne

Choice of

2020 TRIMBACH, RIESLING, ALSACE
2019 RÉIS BOUVIER, PINOT NOIR, BOURGOGNE

PLATS PRINCIPAUX

***Coquilles Saint-Jacques**
pan seared day boat scallops with pumpkin risotto,
brown butter, sage & Parmesan cream

ou

Poulet Rôti
Yukon gold potato purée, savoy cabbage,
crispy bacon, whole grain mustard 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

2020 LE CHABLISIENNE, LE FINAGE, CHABLIS
2017 ZÉDÉ DE LABÉGORCE, MARGAUX

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

2019 CHÂTEAU ROUMIEU, SAUTERNES
FONSECA, TAWNY, 20 YEAR, PORT

\$130.00 per person | wine pairing \$60 per person

CHEF DE CUISINE PETER CLARK