

{ B O U C H O N }

Bonne Année! | 31 Décembre 2023

FRUITS DE MER

***Huitres** **Moules**
oysters mussels
\$32.00 ½ doz. \$10.00 1 doz.

Crevettes **Demi-Homard**
4 shrimp ½ lobster
\$26.00 \$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 Hybrid
\$120.00 (1 oz.) \$105.00 (1 oz.)

CHAMPAGNE

2014 M. Gobillard & Fils, Brut Rosé
\$175.00

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Veuve Cliquot, Yellow Label, Brut
\$210.00

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Ruinart, Brut Rosé
\$270.00

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2005 Pommery, Cuvée Louise, Brut
\$545.00

FROMAGES

***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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DÉBUT

Bisque de Homard
Maine lobster bisque with puff
pastry & matignon of root vegetables

ou

Risotto aux Truffes
mushroom risotto with parmesan cream & black winter truffles

ou

Terrine de Foie Gras
Hudson Valley foie gras with duck confit,
blood orange & pain de campagne

Choice of

2022 Comtes Lafon, Sancerre, Loire Valley

2020 Olivier Leflaive, Bougogne Rouge, Cuvée Margot

PLATS PRINCIPAUX

Filet Oscar
American wagyu Filet Mignon with king crab,
Delta green asparagus, & sauce Bearnaise

ou

Dover Sole à la Meunière
pan-seared Dover Sole served with potato gratin

ou

Côtelette d'Agneau Rôtie
roasted lamb chop with crispy polenta,
Brussels Sprout remoulade, beet puree & Dijon lamb jus

ou

Gnudi aux Truffes
ricotta dumplings with brown butter squash pureé,
roasted delicata squash & black winter truffles

Choice of

2020 Chablis, Chablisienne, Le Finage

2017 Zédé de Labégorce, Margaux

DESSERT

Omelette Norvégienne
blood orange mousse, pistachio gâteau & Italian meringue

ou

Forêt Noire
K+M chocolate mousse, amarena cherries & cocoa nib tuile

ou

Saint-Honoré
caramel profiteroles with diplomat & Chantilly

Choice of

2022 Château Roumieu Lacoste, Sauternes

Tawny Port, Fonseca

\$250.00 per person | wine pairing \$75.00 per person

CHEF DE CUISINE PETER CLARK