

{ B O U C H O N }

Bonne Année! | 31 Décembre 2021

FRUITS DE MER

***Huitres** **Moules**
oysters mussels
\$26.00 ½ doz. \$7.25 1 doz.

Crevettes **Demi-Homard**
4 shrimp ½ lobster
\$20.00 \$25.00

***Palourdes**
clams
\$2.00 ea.

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$85.00

***Grand Plateau**
1 lobster, 24 oysters, 6 shrimp,
8 clams, 10 mussels,
\$135.00

***Regiis Ova Sturgeon Caviar**
served with traditional
accoutrements & toasted brioche

***Ossetra** ***Hybrid**
\$110.00 (1 oz.) \$95.00 (1 oz.)

***Supreme**
\$78.00 (1 oz.)



CHAMPAGNE

Moët & Chandon
Brut, 'Impérial' MV
\$22.00/gls \$99.00/btl

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Lanson
Brut Rosé MV
\$35.00/gls \$140.00/btl

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Jean Vesselle
Brut, Oeil de Perdrix NV
\$175.00

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Dom Pérignon
Brut 2006
\$395.00



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



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DEBUT

Bisque de Homard
Maine lobster bisque with black winter truffles,
puff pastry & matignon vegetables

ou

Terrine de Champignons
roasted forest mushrooms, Yukon gold potatoes,
creamed leeks & truffle cream

ou

***Huître Rockefeller**
gratin oysters with creamed spinach,
Champagne sabayon, Pernod & smoked bacon

ou

***Steak Tartare au Foie Gras**
steak tartare with foie gras
mousseline & grilled pain de Campagne

PLATS PRINCIPAUX

Pithivier de Boeuf
eye of the rib and foie gras baked in puff pastry with
roasted mushroom duxelles, spinach,
puff pastry & sauce Périgourdine

ou

Dover Sole a la Meunière
pan seared Dover sole with forest mushroom
risotto & brown butter

ou

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

ou

Poitrine de Canard
pan-seared duck breast and boudin,
Agen dried French plums, confit potatoes & truffle duck jus

DESSERT

Tarte Tatin
dark caramel, Fuji apples,
pâte brisée & crème fraîche ice cream

ou

Gâteau de la Forêt Noire
K+M chocolate mousse, cocoa noir cake,
kirsch ice cream & amarena cherries

ou

Crème Brûlée
vanilla bean custard

Mignardise

\$195.00 per person

CHEF DE CUISINE PETER CLARK