BOUCHON

Thanksgiving | 26 Novembre 2026

FRUITS DE MER

***Huîtres**
oysters
$34.00 ½ doz.

Moules
mussels
$24.00 1 doz.

Crevettes
4 shrimp
$28.00

Demi-Homard
½ lobster
$37.00

***Palourdes**
clams
$3.00 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
$185.00

***Regiis Ova Ossetra Caviar**
served with traditional accoutrements
& toasted brioche
$150.00 (1 oz.)

Escargots de Bourgogne
Burgundy snails, parsley-garlic
butter & Bouchon Bakery puff pastry
$24.00

***Foie Gras Poêlé**
seared foie gras du jour
$36.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
$24.00

FROMAGE DU JOUR

***Fromage du Jour**
selection of cow, sheep or goat artisanal cheese,
with seasonal garnish

3pc. (tasting portion) $24.00
6pc. (tasting portion) $42.00

***Assiette de Charcuterie**
served with pickled vegetables $34.00

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

Please hold your device's camera over this QR Code to view our digital wine list.

DEBUT

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

ou

Salad d'Endive au Chou Frisé
endive & kale salad with Fuji apples, candied walnuts,
goat cheese and apple cider vinaigrette

ou

***Gâteau au Confit de Canard**
duck confit rillette with foie gras, pomegranate gelée,
toasted brioche & pomegranate gastrique

Choice of
MASSICAN, PINOT GRIGIO, CARNEROS, 2024
KOSTA BROWNE, PINOT NOIR, SONOMA COAST, CA 2023

PLATS PRINCIPAUX

Dinde Rôtie
Diestel Farms turkey with Bouchon Bakery stuffing,
whipped potatoes, green bean "casserole",
cranberry sauce & turkey gravy

ou

Côtes de Bœuf Braisées
braised beef short rib with creamed spinach, roasted mushrooms,
pommes fondant & sauce Bordelaise

ou

Poêlée de Noix de St. Jacques
pan-seared Day Boat scallops with mushroom risotto,
hen of the woods mushrooms & Parmesan cream

ou

Gnudi aux Truffes
ricotta and Parmesan dumplings, black winter truffles
& Parmesan mousse

Choice of
FAR NIENTE, CHARDONNAY, NAPA VALLEY, CA 2023
SILVER OAK, CABERNET SAUVIGNON, ALEXANDER VALLEY. 2020

DESSERT

Trio de Tartes
traditional pumpkin, pecan & apple tarts

ou

Crème Brûlée
vanilla bean custard

ou

Pot de Crème
K+M chocolate pudding, Chantilly cream,
Bouchon Bakery shortbread cookies

Choice of
CHÂTEAU ANDOYSE DU HAYOT SAUTERNES, BORDEAUX, FRANCE 2016
RUBY PORT, SANDEMAN

$125 per person | wine pairing $65 per person

CHEF DE CUISINE JAIME ESTRADA

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.