

} B O U C H O N }

Thanksgiving | 28 Novembre 2024

FRUITS DE MER

<p>*Huîtres oysters \$32.00 ½ doz.</p>	<p>Moules mussels \$12.00 1 doz.</p>
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<p>Crevettes 4 shrimp \$26.00</p>	<p>Demi-Homard ½ lobster \$35.00</p>
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***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,
\$164.00

***Regiis Ova Sturgeon Caviar**
served with traditional accoutrements
& toasted brioche
Ossetra \$120.00 (1 oz.)
Hybrid \$105.00 (1 oz.)



Escargots de Bourgogne
Burgundy snails, parsley-garlic
butter & Bouchon Bakery puff pastry
\$23.00

***Terrine de Foie Gras de Canard**
with toasted baguette
\$34.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$19.25



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."**



DEBUT

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

ou

Tartare de Betteraves
salt baked beets with toasted buckwheat, fried capers, frisée,
radishes, cornichons, horseradish creme fraîche served with
grilled pain de campagne

ou

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

Choice of

2019 **DOMAINE SCHLUMBERGER, PINOT BLANC**
2021 **LOUIS LATOUR, VALMOISSINE, PINOT NOIR**

PLATS PRINCIPAUX

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

ou

Bœuf Bourguignon
red wine braised beef short rib with fingerling potatoes,
button mushrooms, bacon lardons, pearl onions,
carrots & sauce bordelaise

ou

Ragout de Fruits de Mer
pan-seared Day Boat scallops with Bouchot mussels, shrimp,
clams & Toulouse sausage served with a white wine fennel nage

ou

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

Choice of

2022 **OLIVIER LEFLAIVE, BOURGOGNE BLANC, LES SETILLES**
2019 **ZÉDÉ DE LABEGORCE, MARGAUX**

DESSERT

Trio de Tartes
traditional pumpkin, pecan & apple tarts

ou

Crème Brûlée
vanilla bean custard

ou

K+M Chocolate Gateau
K+M chocolate, devil's food, Chantilly cream

Choice of

SANDEMAN, RUBY PORT 2OZ
2022 **CHÂTEAU ROUMIEU 2OZ**

\$120 per person | wine pairing \$50 per person

CHEF DE CUISINE PETER CLARK