

# { B O U C H O N }

**Bonne Année! | 31 Décembre 2024**

## FRUITS DE MER

**\*Huitres**                      **Moules**  
oysters                              mussels  
\$32.00 ½ doz.                      \$12.00 1 doz.

**Crevettes**                      **Demi-Homard**  
4 shrimp                              ½ lobster  
\$26.00                                      \$35.00

**\*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  
\$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

### \*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

selection of cured meats served with  
country style pâté & pickled vegetables  
\$34.00



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camera over this QR Code  
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## DÉBUT

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

ou

**\*Gâteau au Confit de Canard**  
Hudson Valley foie gras with duck confit,  
kumquat & toasted pain de campagne

ou

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

Choice of

**2022 Comtes Lafon, Sancerre, Loire Valley**  
**2022 Frédéric Esmonin, Hautes Côtes de Beaune Rouge**

## PLATS PRINCIPAUX

**Filet Mignon**  
pan-seared beef tenderloin with butter poached Alaskan King crab,  
Tokyo turnips, shallot confit served with veal jus &  
sauce Bearnaise

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

**Risotto aux Truffes**  
truffle risotto with parmesan cream & black winter truffles

Choice of

**2022 Vocoret, Chablis 1er. Cru Montee de Tonnerre**  
**2016 Baron de Brane, Margaux**

## DESSERT

**Omelette Norvégienne**  
blood orange mousse, pistachio gateau & 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 2oz**  
**Fonesca, 20yr Tawny Port**

### Mignardise

\$225.00 per person | wine pairing \$75.00 per person

CHEF DE CUISINE PETER CLARK