

{ B O U C H O N }

Joyeux Noël

FRUITS DE MER

***Huitres**
oysters
\$32.00 ½ doz.

Moules
mussels
\$12.00 1 doz.

Crevettes
shrimp
\$26.00

Demi-Homard
½ lobster
\$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

Nicolas Feuillatte,
Brut, Rosé, MV
\$35.00 glass / \$170.00 bottle

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Veuve Clicquot,
Yellow Label, Brut, MV
\$210.00 bottle

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2014 Nominé-Renard
Brut, Special Club
\$300.00 bottle

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2013 Dom Perignon, Brut
\$595.00 bottle



* 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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DÉBUT

Soupe à la Courge

butternut squash soup with toasted pumpkin seeds,
brown butter & crème fraîche

ou

*Foie Gras Sauté

pan-seared foie gras served with citrus braised endive,
pistachios & sauce Bigarade

ou

Gâteau au Crabe

jumbo lump crab served with cornichons
& fines herbes beurre blanc

Choice of

2019 DOMAINES SCHLUMBERGER, PINOT BLANC
2021 STÉPHANE AVIRON, SAINT AMOUR

PLATS PRINCIPAUX

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

Poulet Rôti

Yukon gold potato purée, savoy cabbage,
crispy bacon, whole grain mustard jus

ou

Côtes de Bœuf Braisés

braised beef short rib with creamed spinach, roasted mushrooms,
pommes fondant & sauce Bordelaise

ou

Gnudi aux Truffes

ricotta dumplings, Parmigiano Reggiano & black winter truffles

Choice of

2022 OLIVIER LEFLAIVE, BOURGOGNE BLANC, LES SETILLES
2016 MARGAUX DE BRANE, MARGAUX

DESSERT

Chocolate Bûche de Noël

chocolate caramel mousse with salted
caramel & dark chocolate cake

ou

Hazelnut & Coffee Bûche de Noël

ou

Crème Brûlée

vanilla bean custard

Choice of

2022 CHÂTEAU ROÛMIEU, 20Z
FONSECA, TAWNY, 20 YEAR, PORT

\$130.00 per person | wine pairing \$60.00 per person

CHEF DE CUISINE PETER CLARK