

{ B O U C H O N }

Bonne Année! | 31 Décembre 2024

FRUITS DE MER

*Huîtres oysters \$32.00 ½ doz.	Moules mussels \$12.00 1 doz.
Crevettes 4 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 \$120.00 (1 oz.)	Hybrid \$105.00 (1 oz.)

CHAMPAGNE

**Jean Vesselle,
Brut, Reserve**
\$30 Gl / \$135 Btl

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Ruinart Brut Rosé
\$56 Gl / \$225 Btl

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2009 Billecart-Salmon Extra Brut, 3 Liter
\$75 Gl

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**2012 Taittinger "Comtes de Champagne"
Blanc de Blancs, Grand Cru**
\$130 Gl / \$565 Btl

FROMAGE

***Pianoforte**
Andante Dairy's Saint-Marcellin
style cow cheese, served with
toasted croûtons
\$19.00

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



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DÉBUT

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

Terrine de Foie de Volaille
Chicken liver terrine with Madeira gelee &
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

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

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

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\$225.00 per person

Mignardise
CHEF DE CUISINE RYAN KING