

BOUCHON

Joyeuse Saint-Valentin | 14 Février 2025

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

**Ruinart, Brut Rosé,
 Champagne NV**
 \$56.00 gls | \$225.00 btl

~

**Taittinger Brut, Blanc de Blancs or
 Comtes de Champagne, Grand Cru, 2012**
 \$130.00 gls | \$550.00 btl

~

**Billecart-Salmon, Brut Rosé,
 Champagne NV**
 \$160.00 375ml

~

Delamotte, Brut, Champagne NV
 \$98.00 375ml

~

**Modicum, Blanc de Blancs,
 North Coast, Sparkling Wine 2020**
 \$85.00 375ml

DÉBUT

Glaçage de Homard
 poached Maine lobster, forest mushrooms, fennel,
 sauce thermidor & watercress salad

OU

***Tartare de Bœuf**
 beef tartare with radishes, cornichons frisée
 & horseradish crème fraîche,
 served with grilled pain de campagne

OU

Soupe de Pomme de Terre et Poireau
 potato leek soup with black winter truffles & crème fraîche

CHOICE OF

Billecart-Salmon, Brut Rosé, Champagne

Monthélie, Pierre-Yves Colin-Morey 2022, Burgundy

PLATS PRINCIPAUX

Ragoût de Fruits de Mer
 pan-seared scallops, Bouchot mussels, shrimp
 & Toulouse sausage served with a white wine fennel broth

OU

Poulet Rôti aux Truffe Pour Doux
 whole roasted truffled chicken served with pommes tourné,
 & chicken jus

OU

Gnocchi de Pommes de Terre
 potato gnocchi served with roasted sunchoke, sunchoke chips,
 & garlic sunchoke cream

CHOICE OF

Louis Michel & Fils, Chablis, 1er Cru Montmain 2021

Château Branaire-Ducru, Saint-Julien, Bordeaux 2015

DESSERT

Coeur en Chocolat
 chocolate caramel mousse with salted caramel
 & dark chocolate cake

OU

Gâteau de Crêpes
 crêpe cake with pistachio cream

OU

Meringue Cuite au Four
 baked meringue with blood orange

CHOICE OF

Neipoort, Colheita Port 2009

Domaine Cauhapé, Jurançon, Moelleux
 Petit Manseng 2020

Mignardises

\$195.00 per person | \$135.00 wine pairing

CHEF DE CUISINE RYAN KING



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