

{ 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 bottle

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Veuve Cliquot, Yellow Label, Brut
\$210.00 bottle

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Ruinart, Brut Rosé
\$270.00 bottle

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2013 Dom Perignon, Brut
\$850.00 bottle

*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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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

Mont Blanc
chestnut purée, vanilla semifreddo with vanilla sucrée

ou

Gateau Marjolaine
hazelnut japonaise with hazelnut buttercream,
K + M chocolate ganache and vanilla buttercream

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