

# { B O U C H O N }

**Bonne Année! | 31 Décembre 2024**

## FRUITS DE MER

<b>*Huîtres</b> oysters \$32.00 ½ doz.	<b>Moules</b> mussels \$12.00 1 doz.
<b>Crevettes</b> 4 shrimp \$26.00	<b>Demi-Homard</b> ½ lobster \$35.00
<b>*Palourdes</b> clams \$3.00 ea.	
<b>*Petit Plateau</b> ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$98.00	
<b>*Grand Plateau</b> 1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels \$164.00	
<b>*Regiis Ova Sturgeon Caviar</b> 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 / \$550 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 geleé &  
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

### Mont Blanc

chestnut purée, vanilla semifreddo with vanilla sucrée

ou

### Gâteau Marjolaine

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

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### Mignardise

\$225.00 per person

CHEF DE CUISINE RYAN KING