

Joyeux Noël

F R U I T S D E M E R

***Huîtres**
oysters
\$34.00 ½ doz.

Moules
mussels
\$24.00 1 doz.

Crevettes
shrimp
\$28.00

Demi-Homard
½ lobster
\$37.00

***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
\$185.00

***Regiis Ova Ossetra Caviar**
served with traditional
accoutrements & toasted brioche
\$150.00 (1 oz.)



Escargots de Bourgogne
Burgundy snails, parsley-garlic
butter & Bouchon Bakery puff pastry
\$24.00

***Foie Gras Poêlé**
seared foie gras du jour
\$36.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$24.00



* F R O M A G E D U J O U R

***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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**“Un repas sans fromage
c’est comme une journée sans soleil.”**



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D É B U T

Soupe à la Courge
butternut squash soup with toasted pumpkin seeds,
brown butter & crème fraîche

ou

***Foie Gras Poêlé**
pan-seared foie gras served with citrus braised endive,
pistachios & sauce Bigarade

ou

Gratin de Crabe
jumbo lump crab served with wilted spinach,
shrimp sabayon, frisée salad & pain de Campagne

Choice of
**ZIND-HUMBRECHT, PINOT GRIS, GRAND CRU RANGEN DE THANN
CLOS ST-URBAIN, ALSACE, FR 2022**
**ROBERT MONDAVI, RESERVE, TO-KALON VINEYARD, FUMÉ BLANC
NAPA VALLEY, CA 2022**

P L A T S P R I N C I P A U X

Ragout de Fruits de Mer
sautéed snapper with monkfish, prawns, clams, Bouchot mussels,
la ratte potatoes, rouille croutons & sauce Bouillabaisse

ou

Poulet Rôti
roasted chicken served with 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 and parmesan dumplings, Périgord truffles
& parmesan mousse

Choice of
OLIVIER LEFLAIVE, BOURGOGNE BLANC, BURGUNDY, FR 2022
VIEUX TÉLÉGRAPHE “TÉLÉGRAMME”, CHÂTEAUNEUF-DU-PAPE RHONE, FR 2022

D E S S E R T

Chocolate Bûche de Noël
chocolate caramel mousse with salted
caramel & dark chocolate cake

ou

Hazelnut & Coffee Bûche de Noël
hazelnut biscuit, praline cream, candied hazelnut & coffee buttercream

ou

Crème Brûlée
vanilla bean custard

Choice of
CHÂTEAU ANDOYSE DU HAYOT, SAUTERNES, BORDEAUX, 2016
FONESCA 20 YEAR OLD TAWNY PORT, PORTUGAL

\$140.00 per person | wine pairing \$75.00 per person

CHEF DE CUISINE JAIME ESTRADA