

Bonne Année! | 31 Décembre 2025

FRUITS DE MER

- *Huîtres

oysters

\$34.00 ½ doz.

Moules

mussels

\$24.00 1 doz.
- Crevettes

4 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



***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 de Foie Gras**
Hudson Valley foie gras with orange gelée,
macerated blood orange & toasted brioche

ou

Mousseline de Pommes de Terre au Truffe
Yukon gold potato mousse with caramelized onions,
Matsutake mushrooms, poached egg,
crispy shallots & Périgord truffles

Choice of
KOSTA BROWNE, PINOT NOIR, RUSSIAN RIVER VALLEY 2023
FRANK FAMILY, CHARDONNAY RESERVE, CARNEROS, 2021

PLATS PRINCIPAUX

***Côte de Bœuf**
roasted American Wagyu eye of the rib, légumes de Champagne,
sauce Périgourdine & spinach croissant

ou

Turbot au Coquillage
butter poached turbot, lobster panade, clam & mussel velouté,
pearl onions, Tokyo turnips, la ratte potatoes & garden herbs

ou

Gnudi aux Truffes
ricotta and parmesan dumplings, Périgord truffles
& parmesan mousse

Choice of
CAYMUS, CABERNET SAUVIGNON, NAPA VALLEY 2022
AUBERT, EAST SIDE, CHARDONNAY, RUSSIAN RIVER VALLEY, CA 2023

DESSERT

Monte Blanc
chestnut purée, vanilla semifreddo with vanilla sucrée

ou

Gâteau Marjolaine
hazelnut japonaise with hazelnut buttercream,
K+M chocolate ganache & vanilla buttercream

Choice of
FONSECA 20 YEAR OLD TAWNY PORT, PORTUGAL
CHÂTEAU ROÛMIEU-LACOSTE, SAUTERNES, BORDEAUX, FR 2022

Mignardise

\$225.00 per person | wine pairing \$95.00 per person

CHEF DE CUISINE JAIME ESTRADA