

{ B O U C H O N }

Bonne Année! | 31 Décembre 2025

F R U I T S D E M E R

*Huîtres

oysters

\$34.00 ½ doz.

Crevettes

4 shrimp

\$28.00

Moules

mussels

\$24.00 1 doz.

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 Sturgeon Caviar

served with traditional

accoutrements & toasted brioche

\$150.00 (1 oz.)

C H A M P A G N E

Jean Vesselle,

Brut, Reserve

\$30 Gls / \$135 Btl

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Ruinart Brut Rosé

\$56 Gls / \$225 Btl

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2009 Billecart-Salmon Extra Brut, 3 Liter

\$75 Gls

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2012 Taittinger “Comtes de Champagne”

Blanc de Blancs, Grand Cru

\$130 Gls / \$550 Btl

F R O M A G E

*Pianoforte

Andante Dairy’s Saint-Marcellin

style cow cheese, served with

toasted croûtons

\$21.00

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“Un repas sans fromage

c’est comme une journée

sans soleil.”

D É B U T

Bisque de Homard

Maine lobster bisque with puff

pastry & matignon of root vegetables

ou

Terrine de Foie de Volaille

chicken liver terrine with Madeira geleeé &

toasted pain de campagne

ou

Pommes de Terre et Morilles aux Truffe du Périgord

Yukon gold potato mousse with caramelized onions, morel mushrooms,

poached egg, Périgord truffles & toasted bread crumbs

Choice of

Billecart-Salmon, Brut Rosé, Champagne

2022 Santenay, Paul Pillot, Vieilles Vignes, Burgundy

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

*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 Truffles

ricotta and parmesan dumplings, Périgord truffles

& parmesan mousse

Choice of

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

2014 Spring Mountain Vineyard, Cabernet Sauvignon, Estate

D E S S E R T

Omelette Norvégienne

blood orange mousse, pistachio gâteau & Italian meringue

ou

Forét Noire

K+M chocolate mousse, Amarena cherries & cocoa nib tuile

Choice of

2009 Neipoort, Colheita Port

2020 Domaine Cauhapé, Jurançon Moelleux, Petit Manseng

Mignardise

\$225.00 per person | wine pairing \$145.00 per person

CHEF DE CUISINE RYAN KING



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

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.