

{ B O U C H O N }

Joyeuse Saint-Valentin | 14 Février 2026

FRUITS DE MER

- *Huîtres**
oysters
\$34.00 ½ doz.

***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.)
- Moules**
mussels
\$24.00 1 doz.

Demi-Homard
½ lobster
\$37.00

DÉBUT

- 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 paté & pickled vegetables
\$34.00

DÉBUT

- JP Chenet, Blanc de Blancs, Brut
- Terrine de Fruits de Mer**
poached Maine lobster, seared salmon, scallops, monkfish
& tuna wrapped in Swiss Chard served with a
bouillabaisse vinaigrette
ou
***Tartare de Bœuf**
beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne
ou
Soupe Végétarienne
celery root broth served with a matignon of root vegetables,
Périgord truffles, champignon de Paris & puff pastry

CHOICE OF

- 2024 Sancerre, Le Petit Perroy, France
2021 Bourgogne, Olivier Leflaive, Cuvée Margot, France

PLATS PRINCIPAUX

- Homard Thermidor**
gratin of Maine lobster with Cognac and gruyère cheese
served with mixed green salad
ou
Filet Mignon
beef tenderloin, pomme pavé, Roquefort gratin
& sauce Bordelaise
ou
Gnudi aux Truffles
ricotta and Parmesan dumplings, Périgord truffles
and Parmesan mousse

CHOICE OF

- 2023 Chardonnay, Far Niente, Napa Valley
2023 Cabernet Sauvignon, Caymus, Napa Valley

DESSERT

- Cœur en Chocolat**
chocolate caramel mousse with salted caramel
& dark chocolate cake
ou
Mille Feuille
puff pastry, caramelized pear ganache & vanilla ganache
ou
Pavlova à l'Orange
meringue, orange diplomat, crème fraîche chantilly,
candied orange zest & toasted pistachios

CHOICE OF

- 2016 Sauternes, Château Andoyse Du Hayot, France
Fonseca, 20yr. Tawny Port, Potugal

Mignardises

- \$195.00 per person | \$75.00 wine pairing
CHEF DE CUISINE JAIME ESTRADA



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.