

{ B O U C H O N }

Joyeuse Saint-Valentin | 14 Février 2025

FRUITS DE MER

*Huîtres oysters \$32.00 ½ doz.	Moules mussels \$12.00 1 doz.
Crevettes 4 shrimp \$26.00	Demi-Homard ½ lobster \$35.00
*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 \$164.00	
*Regiis Ova Sturgeon Caviar served with traditional accoutrements & toasted brioche	

Ossetra
\$120.00 (1 oz.)

Hybrid
\$105.00 (1 oz.)

CHAMPAGNE

**Modicum, Blanc de Blancs,
Extra Brut 2018**
\$175.00

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Billecart-Salmon, Brut Réserve
\$195.00

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Dom Pérignon, Brut 2013
\$850.00

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**Armand de Brignac, Ace of Spades,
Brut, Rosé**
\$1395.00

DÉBUT

JP Chenet, Blanc de Blancs, Brut

Glaçage de Homard
poached Maine lobster, forest mushrooms, fennel,
sauce thermidor & watercress salad

o u

***Tartare de Bœuf**
beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne

o u

Soupe de Pomme de Terre et Poireau
potato leek soup with black winter truffles & crème fraîche

CHOICE OF

2019 Domaines Schlumberger, Les Princes Abbes, Alsace

2021 Bourgogne, Domaine Faiveley

PLATS PRINCIPAUX

Ragoût de Fruits de Mer
pan-seared scallops, Bouchot mussels, shrimp
& Toulouse sausage served with a white wine fennel broth

o u

Poulet Rôti aux Truffe Pour Doux
whole roasted truffled chicken served with pommes tourné,
& chicken jus

o u

Gnocchi de Pommes de Terre
potato gnocchi served with roasted sunchoke, sunchoke chips,
& garlic sunchoke cream

CHOICE OF

2020 Chablis, Dominique & Romain Collet Montmains, 1er Cru

2019 Margaux, Zédé de Labégorce

DESSERT

Coeur en Chocolat
chocolate caramel mousse with salted caramel
& dark chocolate cake

o u

Gâteau de Crêpes
cointreau crêpe cake with pistachio cream

o u

Meringue Cuite au Four
baked meringue with blood orange coulis

CHOICE OF

2022 Sauternes, Château Roumieu

Fonseca, 20yr. Tawny

Mignardises

\$195.00 per person | \$65.00 wine pairing

CHEF DE CUISINE PETER CLARK



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