

} B O U C H O N }

Joyeux Noël | Décembre 2018

FRUITS DE MER

<p>*Huîtres oysters \$21.00 ½ doz.</p> <p>Crevettes shrimp \$19.00</p> <p>Palourdes clams \$1.95 ea.</p>	<p>Moules mussels \$7.00 1 doz.</p> <p>Demi-Homard ½ lobster \$19.50</p> <p>*Poisson Cru marinated fish du jour \$13.50</p>
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*Petit Plateau

½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$70.00

*Grand Plateau

1 lobster, 16 oysters, 4 shrimp,
8 clams, 10 mussels, poisson cru,
special selection
\$120.00

*Caviar d'Esturgeon

Regiis Ova sturgeon caviar
with toasted brioche & crème fraîche
\$65.00 (1oz.)

CHAMPAGNE

Moët & Chandon Brut, 'Imperial' MV

\$22.00/gls \$99.00/btl

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Paul Bara Brut Rosé, 'Grand Cru' MV

\$30.00/gls \$135.00/btl

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Veuve Clicquot Brut, 'Yellow Label' MV

\$135.00

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Dom Perignon, Brut 2009

\$395.00

* FROMAGE DU JOUR

selection of cow, sheep or goat
artisanal cheese,
served with seasonal garnishes
& pecan-raisin crackers

3pc. (tasting portion) \$18.00

6pc. (tasting portion) \$33.00

Caviar au Céleri

celery root panna cotta with Regiis Ova caviar

D E B U T

Escargots à la Bourguignon

Burgundy snails, parsley-garlic butter, Bouchon Bakery puff pastry
ou

Soupe aux Marrons

mushroom-chestnut soup with crème fraîche,
chestnut & shaved Perigord black truffle
ou

Salade d'Endive et Poire

Belgian endive salad with field greens, red wine poached pear,
goat cheese, toasted walnuts & walnut vinaigrette
ou

Foie Gras Sauté

sautéed Hudson Valley foie gras with quince membrillo,
almond tuile & duck jus

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

Homard Poché

slow poached Maine lobster tail with housemade tagliatelle pasta,
garlic-herb butter & blistered tomatoes
ou

Poulet Rôti

roasted chicken with fingerling potatoes, button mushrooms,
bacon lardons, onions & Dijon chicken jus
ou

Steak Bouchon

eye of the rib with truffled potato croquettes
served with sauce Bearnaise
ou

Gnudi aux Truffes

ricotta-parmesan dumplings with black winter truffles
(\$25 supplement)

D E S S E R T

Gâteau au Chocolat

devil's food cake with K+M chocolate mousse & crème Chantilly
ou

Crème Brûlée

vanilla bean custard
ou

Tarte à l'Orange

blood orange marmalade, diplomat cream & vanilla tuile

\$115.00 per person

CHEF DE CUISINE JOSHUA CRAIN