

TABLEAU

BAR • BISTRO

LUNCH & DINNER

HORS D'OEUVRES

FRENCH ONION SOUP Rich onion broth, Gruyère cheese, croutons	15
STEAK TARTARE Quail's egg, capers, pommes gaufrettes	18
MUSHROOMS ON TOAST Roasted mushrooms, Madeira jus, La Sauvagine, sourdough	18
PÂTÉ DE CAMPAGNE Country style pâté, cornichons, Dijon, baguette	16
FOIE GRAS Québec foie gras terrine, fig molasses, walnuts, brioche	24
BONE MARROW Shallot marmalade, parsley, capers, warm bread *add steak tartare to your bone marrow	19 10
TABLEAU BOARD La Sauvagine, foie gras terrine, pâté, fennel salumi, lavash	32

STEAK FRITES

HANGER STEAK Arugula, red wine jus	30
10oz NY STRIPLOIN Mushroom & peppercorn jus	46
48 HR BEEF SHORTRIB Roasted onion glaze	38
CONFIT DUCK LEG Mustard jus, frisée	27

LES SALADES

CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	16
ALBACORE TUNA NIÇOISE Frisée, olives, new potatoes, soft boiled egg, haricots verts, olive vinaigrette	22
BEETROOT Endive, pear, pecan, Bleu de Bresse	19
SHRIMP LOUIE Chilled Sidesripe shrimps, iceberg lettuce, avocado, cured tomato, egg	29

FRUITS DE MER

SEAFOOD TOWER Oysters, mussels escabeche, prawns, scallops, tuna tartare, snow crab legs	110
EIFFEL TOWER Seafood tower + pâté, steak tartare, foie gras terrine, frites	130
FRESHLY SHUCKED WEST COAST OYSTER Lemon, cocktail sauce, red wine mignonette	MP
SCALLOP CRUDO Apple, lemon, jalapeño, olive oil	16

PLATS PRINCIPAUX

SOLE Lemon & caper beurre blanc, fried sourdough, cauliflower gratin	34
COQ AU VIN Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, pearl onions, pomme purée	29
CANARD Duck breast, beets, radicchio, preserved cherry jus	38
MOULES FRITES Totten Inlet mussels, white wine, saffron, Dijon	26
SQUASH GALETTE Caramelized shallots, Ossau-Iraty, nuts & seeds sauce vierge	25
RAGOÛT DE BOEUF Braised beef ragu, garganelli, herbs, Grana Padano	26
LE BURGER 6oz, La Sauvagine, bacon, Dijon, frites	19

POUR LA TABLE

FRITES Hand cut fries & aioli	8
FRITES AUX TRUFFES White truffle, Parmesan	11
ROASTED BRUSSELS SPROUTS Bacon lardons, sherry	11
WILD AND CULTIVATED MUSHROOMS Red wine jus, garlic, thyme	11