

DINNER MENUS

\$90 PER PERSON

HORS D' OEUVRES

(choice of)

STEAK TARTARE

Capers, Comté cheese

CAESAR

Baby gem lettuce, roasted garlic dressing, anchovy,
croutons

MUSHROOMS ON TOAST

Pemberton Meadows mushrooms, La Sauvagine,
Grana Padano, sourdough

PLATS PRINCIPAUX

(choice of)

GRILLED ARCTIC CHAR

5oz, parsnips, house smoked bacon vinaigrette,
truffle polenta

BISTRO FILET

6oz, sauce Diane, frites

SQUASH TART

Butternut squash, brown butter pumpkin,
vinaigrette, sage, whipped chèvre

DESSERT

(choice of)

PARIS BREST

BUTTERSCOTCH POT DE CRÈME

TONKA BEAN CARAMEL, MALDON SALT

PRALINE, CARAMEL MOUSSE, TOASTED

HAZELNUTS

TABLEAU
BAR · BISTRO

DINNER MENUS

\$95 PER PERSON

HORS D' OEUVRES
(choice of)

STEAK TARTARE
Capers, Comté cheese

CAESAR
Baby gem lettuce, roasted garlic dressing,
anchovy, croutons

FOIE GRAS MONTE CRISTO
Seared Québec foie gras, pain perdu,
rhubarb compote, smoked maple syrup, pistachios

PLATS PRINCIPAUX
(choice of)

GRILLED ARCTIC CHAR
5oz, parsnips, house smoked bacon vinaigrette,
truffle polenta

NY STRIPLON
8oz, Au poivre jus, frites

SQUASH TART
Butternut squash, brown butter pumpkin,
vinaigrette, sage, whipped chèvre

DESSERT
(choice of)

PARIS BREST
BUTTERSCOTCH POT DE CRÈME
TONKA BEAN CARAMEL, MALDON SALT
PRALINE, CARAMEL MOUSSE, TOASTED
HAZELNUTS

DINNER MENUS

\$115 PER PERSON

AMUSE BOUCHE

HORS D' OEUVRES

(choice of)

STEAK TARTARE

Capers, Comte cheese

FOIE GRAS MONTE CRISTO

Seared Québec foie gras, pain perdu,
rhubarb compote, smoked maple syrup

MID-COURSE

(choice of)

MUSHROOMS ON TOAST

Pemberton Meadows mushrooms, La Sauvagine, Grana Padano, sourdough

CAESAR

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

PLATS PRINCIPAUX

(choice of)

GRILLED ARCTIC CHAR

5oz, parsnips, house smoked bacon vinaigrette, truffle polenta

BISTRO FILET

6oz, sauce Diane, frites

SQUASH TART

Butternut squash, brown butter pumpkin,
vinaigrette, sage, whipped chèvre

DESSERT

(choice of)

PARIS BREST

BUTTERSCOTCH POT DE CRÈME

TONKA BEAN CARAMEL, MALDON SALT

PRALINE, CARAMEL MOUSSE, TOASTED HAZELNUTS

PETIT FOUR