TABLEAU
BAR · BISTRO

LUNCH & DINNER

HORS D'OEUVRES

FRENCH ONION SOUP 15
Rich onion broth, Gruyère cheese, croutons

STEAK TARTARE 19
Quail's egg, capers, pommes gaufrettes

MUSHROOMS ON TOAST 19
Roasted mushrooms, Madeira jus, La Sauvagine, sourdough

PÂTÉ DE CAMPAGNE 16
Country style pâté, pistachio, cornichons, Dijon, sourdough

FOIE GRAS 24
Duo of Québec foie gras, almond, Coronation grape, profitérole

BONE MARROW 20
Shallot marmalade, parsley, capers, warm bread
*add steak tartare to your bone marrow 10

TABLEAU BOARD 32
La Sauvagine, foie gras terrine, pâté,
fennel salumi, lavash

STEAK FRITES

HANGER STEAK 31
Arugula, charred scallion chimichurri

10oz NY STRIPLOIN 47
Mushroom & peppercorn jus

CORNED BEEF SHORTRIB 38
House sauerkraut & pickle, 1000 Island

CONFIT DUCK LEG 27
Mustard jus, frisée

LES SALADES

CAESAR 16
Baby gem lettuce, roasted garlic dressing, anchovy, croutons

ALBACORE TUNA NIÇOISE 22
Frisée, olives, new potatoes, soft boiled egg,
haricots verts, olive vinaigrette

BRASSICA 19
Charred rapini, roasted cauliflower, sauce gribiche,
toasted seeds

SHRIMP LOUIE 29
Chilled Sidestripe shrimps, iceberg lettuce,
avocado, cured tomato, egg

FRUITS DE MER

SEAFOOD TOWER 115
Oysters, mussels escabeche, prawns,
scallops, tuna rillette, snow crab legs

EIFFEL TOWER 135
Seafood tower + pâté, steak tartare,
foie gras terrine, frites

FRESHLY SHUCKED WEST COAST OYSTER MP
Lemon, cocktail sauce, red wine mignonette

SCALLOP CRUDO 16
Apple, lemon, jalapeño, olive oil

PLATS PRINCIPAUX

HALIBUT 44
Lemon & caper beurre blanc, spring onion tarte tatin

COQ AU VIN 29
Slow cooked Farmcrest chicken, red wine, mushrooms,
double smoked bacon, pearl onions, pomme purée

CANARD 38
Duck breast, beets, poached rhubarb, foie gras jus

MOULES FRITES 26
Totten Inlet mussels, white wine, saffron, Dijon

ASPARAGUS GALETTE 25
Chèvre, walnut, nettle pistou

RAGOÛT DE BOEUF 26
Braised beef & pork ragu, garganelli, herbs, Grana Padano

LE BURGER 19
6oz, La Sauvagine, bacon, caramelized onion, Dijon, frites

POUR LA TABLE

DEMI BAGUETTE 6
Whipped onion butter

FRITES 8
Hand cut fries & aioli

FRITES AUX TRUFFES 11
White truffle, Parmesan

ROASTED BRUSSELS SPROUTS 11
Bacon lardons, sherry

WILD AND CULTIVATED MUSHROOMS 11
Red wine jus, garlic, thyme

TableauBarBistro.com

ocean wise

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity.
The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination