

TABLEAU
BAR · BISTRO

LUNCH MENUS

\$80 PER PERSON

HORS D' OEUVRES

(choice of)

STEAK TARTARE

Capers, Comté cheese

CAESAR

Baby gem lettuce, roasted garlic dressing,
anchovy, croutons

PLATS PRINCIPAUX

(choice of)

GRILLED ARCTIC CHAR

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

SQUASH TART

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

TABLEAU
BAR · BISTRO

LUNCH MENUS

\$85 PER PERSON

HORS D' OEUVRES
(choice of)

STEAK TARTARE
Capers, Comté cheese

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

PLATS PRINCIPAUX
(choice of)

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

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

BISTRO FILET
6oz, Sauce Diane, frites

DESSERT
(choice of)

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