

# TABLEAU

BAR • BISTRO

## LUNCH & DINNER

### HORS D'OEUVRES

<b>FRENCH ONION SOUP</b>	15
Rich onion broth, Gruyère cheese, croutons	
<b>STEAK TARTARE</b>	19
Quail's egg, capers, pommes gaufrettes	
<b>MUSHROOMS ON TOAST</b>	19
Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	
<b>FOIE GRAS</b>	26
Terrine of Québec foie gras, apricot, almond financier	
<b>SEARED DIVER SCALLOPS</b>	24
Corn, bacon, cured tomato	
<b>BONE MARROW</b>	20
Shallot marmalade, parsley, capers, warm bread	
*add steak tartare to your bone marrow	

### STEAK FRITES

<b>HANGER STEAK</b>	31
Arugula, charred scallion chimichurri	
<b>10oz NY STRIPLOIN</b>	47
Mushroom jus	
<b>8oz WAYGU SIRLOIN 'AU POIVRE'</b>	53
Peppercorn sauce	

### LES SALADES

<b>CAESAR</b>	16
Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
<b>ALBACORE TUNA NIÇOISE</b>	22
Baby gem, olives, new potatoes, soft egg, haricots verts, olive vinaigrette	
<b>HEIRLOOM TOMATO</b>	21
Fried brioche, raclette cheese, watercress, lovage aioli	
<b>SHRIMP LOUIE</b>	29
Chilled Sidestripe shrimps, iceberg lettuce, avocado, cured tomato, egg	

### FRUITS DE MER

<b>TABLEAU PLATEAU</b>	115
East & West Coast oysters, prawns, snow crab legs, mussels	
<b>EIFFEL TOWER</b>	135
Tableau Plateau + bone marrow, foie gras, steak tartare, frites	
<b>FRESHLY SHUCKED OYSTERS</b>	MP
East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	
<b>GEODUCK CRUDO</b>	22
Clam vinaigrette, celery, chili, tomato	

### PLATS PRINCIPAUX

<b>HALIBUT À LA BARIGOULE</b>	44
Artichoke, olive, Cannellini beans	
<b>COQ AU VIN</b>	29
Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, pearl onions, pomme purée	
<b>LAMB SADDLE</b>	38
Pommes Dauphines, spinach, olive & caper sauce vierge	
<b>MOULES FRITES</b>	26
Totten Inlet mussels, white wine, saffron, Dijon	
<b>GRILLED ARCTIC CHAR</b>	32
Summer squash hummus, basil, cured tomato	
<b>RISOTTO</b>	26
Chanterelle mushrooms, mascarpone, herbs	
<b>LE BURGER</b>	20
6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	

### POUR LA TABLE

<b>DEMI BAGUETTE</b>	6
Whipped onion butter	
<b>FRITES</b>	8
Hand cut fries & aioli	
<b>FRITES AUX TRUFFES</b>	11
White truffle, Parmesan	
<b>CREAMED CORN</b>	12
Bacon lardons, Grana Padano	
<b>ROMANO BEANS</b>	12
Brown butter & walnut vinaigrette	

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**HOMER ST.**  
CAFE AND BAR

**Maxine's**  
CAFE & BAR

**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 consumption.