

# 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, preserved plum, almond financier	
<b>BONE MARROW</b>	20
Shallot marmalade, parsley, capers, warm bread	
*add steak tartare to your bone marrow	10

### STEAK FRITES

<b>BISTRO FILET</b>	31
Arugula, Roquefort sauce	
<b>8oz NY STRIPLOIN</b>	47
Mushroom jus	
<b>6oz WAYGU SIRLOIN 'AU POIVRE'</b>	53
Peppercorn sauce	

### LES SALADES

<b>CAESAR</b>	17
Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
<b>ALBACORE TUNA NIÇOISE</b>	24
Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
<b>SHRIMP LOUIE</b>	29
Chilled Sidestripe shrimps, iceberg lettuce, avocado, cured tomato, egg	

### FRUITS DE MER

<b>EIFFEL TOWER</b>	135
East & West Coast oysters, Geoduck crudo + 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
Celery, olive, tomato & horseradish vinaigrette	

### PLATS PRINCIPAUX

<b>COQ AU VIN</b>	29
Slow cooked Farmcrest chicken, red wine, mushrooms, double smoked bacon, pearl onions, pomme purée	
<b>BASQUE LAMB SHANK</b>	40
Red wine & tomato braised, piperade, creamy polenta	
<b>MUSSELS &amp; CLAMS</b>	27
White wine, saffron, Dijon, frites	
<b>GRILLED ARCTIC CHAR</b>	32
Cannellini beans, pancetta, mirepoix	
<b>SUNCHOKÉ GALETTE</b>	26
Raclette cheese, apple, nut & seed sauce vierge	
<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>ROASTED CARROTS</b>	12
Pemberton honey, ricotta, walnuts	
<b>CREAMED KALE</b>	14
au gratin, Gruyère cheese, brioche	

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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.