

# TABLEAU

BAR · BISTRO

## TAKEOUT

### HORS D'OEUVRES

<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	

### 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
Frisée, olives, new potatoes, soft boiled egg, haricots verts, olive vinaigrette	
<b>HEIRLOOM TOMATO</b>	21
Fried brioche, raclette cheese, watercress, lovage aioli	

### POUR LA TABLE

<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	

### PLATS PRINCIPAUX

<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>RISOTTO</b>	26
Chanterelle mushrooms, mascarpone, herbs	
<b>LE BURGER</b>	20
6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	

### DESSERT

#### BANANA BREAD PUDDING

Macerated raisins, vanilla  
bean crème Anglaise

12

### HOURS

#### MONDAY-FRIDAY

11:30AM-2:30PM

5:00PM-10:00PM

#### SATURDAY, SUNDAY & HOLIDAYS

5:00PM-10:00PM



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.