

# TABLEAU

BAR · BISTRO

## TAKEOUT

### HORS D'OEUVRES

#### MUSHROOMS ON TOAST 21

Pemberton Meadows mushrooms,  
Madeira jus, La Sauvagine, sourdough

#### FOIE GRAS 28

Terrine of Québec foie gras, preserved  
quince, almond financier

### STEAK FRITES

#### BISTRO FILET 33

Arugula, Roquefort sauce

#### 8oz NY STRIPLOIN 49

Mushroom jus

#### SLOW COOKED SHORT RIB 42

'AU POIVRE'

Peppercorn jus

### LES SALADES

#### CAESAR 19

Baby gem lettuce, roasted garlic dressing,  
anchovy, croutons

#### ALBACORE TUNA NIÇOISE 24

Olives, crushed potatoes, soft egg,  
haricots verts, tuna mayonnaise

### POUR LA TABLE

#### FRITES 9

Hand cut fries & aioli

#### ROASTED SAVOY CABBAGE 14

Café de Paris butter

#### CREAMED KALE 14

Au gratin, Gruyère cheese,  
brioche

### PLATS PRINCIPAUX

#### COQ AU VIN 31

Slow cooked Farmcrest chicken, red wine,  
mushrooms, double smoked bacon,  
pearl onions, pomme purée

#### BASQUE LAMB SHANK 42

Red wine & tomato braised, lentils du Puy,  
pancetta, mirepoix, fine herbs

#### SQUASH VOL-AU-VENT 28

Roasted acorn squash, velouté, farro

#### LE BURGER 22

6oz, La Sauvagine, bacon, caramelized  
onions, Dijon, frites

### DESSERT

#### BANANA BREAD PUDDING

Macerated raisins, vanilla  
bean crème Anglaise

13

### 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.