

# TABLEAU

BAR · BISTRO

## TAKEOUT

### HORS D'OEUVRES

#### MUSHROOMS ON TOAST 19

Pemberton Meadows mushrooms,  
Madeira jus, La Sauvagine, sourdough

#### FOIE GRAS 26

Terrine of Québec foie gras, apricot,  
almond financier

### STEAK FRITES

#### HANGER STEAK 31

Arugula, charred scallion chimichurri

#### 8oz NY STRIPLOIN 47

Mushroom jus

#### 6oz WAYGU SIRLOIN 'AU POIVRE' 53

Peppercorn sauce

### LES SALADES

#### CAESAR 17

Baby gem lettuce, roasted garlic dressing,  
anchovy, croutons

#### ALBACORE TUNA NIÇOISE 22

Frisée, olives, new potatoes, soft boiled egg,  
haricots verts, olive vinaigrette

### POUR LA TABLE

#### FRITES 8

Hand cut fries & aioli

#### CREAMED CORN 12

Bacon lardons, Grana Padano

#### ROMANO BEANS 12

Brown butter & walnut  
vinaigrette

### PLATS PRINCIPAUX

#### COQ AU VIN 29

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

#### LAMB SADDLE 40

Pommes Dauphines, spinach,  
olive & caper sauce vierge

#### TOMATO GALETTE 26

Heirloom tomatoes, raclette cheese,  
nettle pistou

#### LE BURGER 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.