

TABLEAU

BAR • BISTRO

HAPPY HOUR

Available daily 2:30pm-5:30pm

FRESHLY SHUCKED WEST COAST OYSTERS Lemon, cocktail sauce, red wine mignonette	2.5/p	FOIE GRAS Terrine of Québec foie gras, preserved plum, almond financier	23
STEAK TARTARE Quail's egg, capers, pommes gaufrettes	17	EIFFEL TOWER East & West Coast oysters, Geoduck crudo + bone marrow, foie gras, steak tartare, frites	125
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	17	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	15
GEODUCK CRUDO Celery, olive, tomato & horseradish vinaigrette	20	LE BURGER 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	18
		FRITES Hand cut fries & aioli	6

BOISSONS

Veuve Clicquot	18/90
All Tableau Cocktails	\$2 off
House Bubbles (flip over for bottles)	7/29
House White, Rosé & Red	7/29
Blonde Bombshell Lager	5
Draught Beer	6
Highballs	5



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 food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.