

TABLEAU

BAR · BISTRO

Hors D' Oeuvres

(choice of)

Steak Tartare

Classic dressing, Comté, ruffled sour cream & onion chips

Caesar Salad

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

Mushrooms on Toast

Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough

Plats Principaux

(choice of)

Spring Salmon

Manila clam, new potato & leek velouté, spring peas

Pithivier

Slow cooked leek & turnip pie,
onion soubise, morel mushrooms

Bistro Filet

6oz, sauce Diane, frites

Dessert

(choice of)

Profiteroles

Vanilla ice cream, dark chocolate sauce

Raspberry Vacherin

Raspberry sorbet, crispy meringue

\$90 per person

Menu subject to changes based on availability

TABLEAU

BAR · BISTRO

Hors D' Oeuvres

(choice of)

Steak Tartare

Classic dressing, Comté, ruffled sour cream & onion chips

Caesar Salad

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

Foie Gras Monte Cristo

Seared Québec foie gras, pain perdu, preserved & poached rhubarb, smoked maple syrup, almond

Plats Principaux

(choice of)

Spring Salmon

Manila clam, new potato & leek velouté, spring peas

Pithivier

Slow cooked leek & turnip pie, onion soubise, morel mushrooms

Bistro Filet

6oz, sauce Diane, frites

Dessert

(choice of)

Profiteroles

Vanilla ice cream, dark chocolate sauce

Raspberry Vacherin

Raspberry sorbet, crispy meringue

\$95 per person

Menu subject to changes based on availability

TABLEAU

BAR · BISTRO

Amuse Bouche

Hors D' Oeuvres

(choice of)

Steak Tartare

Classic dressing, Comté, ruffled sour cream & onion chips

Foie Gras Monte Cristo

Searched Québec foie gras, pain perdu, preserved & poached rhubarb, smoked maple syrup, almond

Mid-Course

(choice of)

Mushrooms on Toast

Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough

Caesar Salad

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

Plats Principaux

(choice of)

Spring Salmon

Manila clam, new potato & leek velouté, spring peas

Pithivier

Slow cooked leek & turnip pie, onion soubise, morel mushrooms

Bistro Filet

6oz, sauce Diane, frites

**substitute to 8oz NY Striploin, au poivre jus, frites \$20*

Dessert

(choice of)

Profiteroles

Vanilla ice cream, dark chocolate sauce

Raspberry Vacherin

Raspberry sorbet, crispy meringue

Petit Four

\$120/\$140 per person

Menu subject to changes based on availability

T A B L E A U

BAR · BISTRO

Family Style Menu

Hors D' Oeuvres

Steak Tartare

Classic dressing, Comté, ruffled sour cream & onion chips

Caesar Salad

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

Demi Baguette

Popcorn butter

Plats Principaux

Spring Salmon

Manila clam, new potato & leek velouté, spring peas

Poulet Rôti

Roasted chicken, pomme dauphine,
grilled maitake mushroom, spinach, sauce Albufera

18oz Cowboy Rib-Eye

Black truffle jus

'Salt & Vinegar' Brussels Sprouts

Fried brussels sprouts, Comté

Frites

Dessert

Profiteroles

Vanilla ice cream, dark chocolate sauce

\$120 per person

Menu subject to changes based on availability