

BOUCHON

Joyeuse Saint-Valentin | 14 Février 2026

FRUITS DE MER

***Huîtres** oysters \$34.00 ½ doz.
Moules mussels \$24.00 1 doz.

Crevettes 4 shrimp \$28.00
Demi-Homard ½ lobster \$37.00

***Palourdes** clams \$3.00 ea.

***Petit Plateau** ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$98.00

***Grand Plateau** 1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels \$185.00

***Regiis Ova Ossetra Caviar** served with traditional accoutrements & toasted brioche \$130.00 (1 oz.)

CHAMPAGNE

Ruinart, Brut Rosé, Champagne NV \$56.00 gls | \$225.00 btl

Dom Perignon, Brut, Champagne 2015 \$115.00 gls | 510.00 btl

Taittinger Brut, Blanc de Blancs Comtes de Champagne, Grand Cru, 2013 \$115.00 gls | \$510.00 btl

Billecart-Salmon, Brut Rosé, Champagne NV \$160.00 375ml

Delamotte, Brut, Champagne NV \$115.00 375ml



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DÉBUT

Terrine de Fruits de Mer poached Maine lobster, seared salmon, scallops, monkfish & tuna wrapped in Swiss Chard served with a bouillabaisse vinaigrette

***Tartare de Bœuf** beef tartare with radishes, cornichons, frisée & horseradish crème fraîche, served with grilled pain de campagne

Soupe Végétarienne celery root broth served with a matignon of root vegetables, Périgord truffles, champignon de Paris & puff pastry

CHOICE OF

Billecart-Salmon, Brut Rosé, Champagne
 Pierre-Yves Colin-Morey, Burgundy 2023

PLATS PRINCIPAUX

Homard Thermidor gratin of Maine lobster with Cognac and gruyère cheese served with mixed green salad

Filet Mignon beef tenderloin, pomme pavé, Roquefort gratin & sauce Bordelaise

Gnudi aux Truffes ricotta and Parmesan dumplings, Périgord truffles and Parmesan mousse

CHOICE OF

Domaine Vocoret, Chablis, 1er Cru "Les Forets" 2023
 Château Cos Labory, Saint-Estephe, Bordeaux 2016

DESSERT

Cœur de Chocolat chocolate caramel mousse with salted caramel & dark chocolate cake

Mille Feuille puff pastry, caramelized pear ganache & vanilla ganache

Pavlova à l'Orange meringue, orange diplomat, crème fraîche chantilly, candied orange zest & toasted pistachios

CHOICE OF

Niepoort, Colheita Port 2009
 Domaine Cauhapé, Jurançon, Moelleux
 Petit Manseng 2020

Mignardises

\$195.00 per person | \$135.00 wine pairing

CHEF DE CUISINE RYAN KING