

# { BOUCHON }

## Bonne Fête Des Mères | 12 Mai 2024

### FRUITS DE MER

**\*Huîtres** oysters \$32.00 ½ doz.  
**Moules** mussels \$12.00 1 doz.

**Crevettes** 4 shrimp \$26.00  
**Demi-Homard** ½ lobster \$35.00

**\*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 \$164.00

### CAVIAR

**\*Regiis Ova Sturgeon Caviar** served with traditional accoutrements & toasted brioche

Ossetra \$120.00 (1 oz.)

Hybrid \$105.00 (1 oz.)

### HORS-D'OEUVRES

**Escargots de Bourgogne** Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry \$21.00

**Toast à l'Avocat** grilled pain de campagne, piquillo marmalade, Haas avocado, radish & ricotta salata \$18.00

**Biscuit au Babeurre** Bouchon Bakery buttermilk biscuit, black pepper gravy, Hobbs' bacon & sausage, Hook's cheddar & Fresno chili \$21.00

**\*Rillettes aux Deux Saumons** fresh & smoked salmon rillettes served with toasted croûtons \$19.25

**\*Terrine de Foie Gras de Canard** with toasted baguette \$34.00

### DÉBUT

**\*Tarte au Saumon Fumé** everything bagel tart with smoked salmon & crème fraîche

ou

**Crêpe aux Fraises** Harry's Berries strawberries, toasted almonds, crème fraîche & Chantilly

ou

**\*Gnocchis de Homard** poached Maine lobster with potato gnocchi, asparagus, fava beans & fines herb beurre blanc

ou

**Soupe à la Tomate** roasted tomato soup with garlic croutons & comté cheese

### PLATS PRINCIPAUX

**\*Bénédictine au Homard** Maine lobster with Bouchon Bakery English muffin, hen-of-the-woods mushrooms, English peas, onion confit & sauce Hollandaise

ou

**Poitrine de Porc Braisée** braised Hobbs bacon, Anson Mills white cheddar grits, collard greens, poached egg & chow chow relish

ou

**Poulet et Gaufres** roasted chicken with bacon-chive waffle, Crown maple syrup & sauce Chasseur

ou

**\*Filet Mignon** grilled filet mignon with forest mushrooms, pommes darphin & sauce bearnaise

### DESSERT

**Mignardises**

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\$75.00 per person

### CHILDREN'S MENU

**L'œuf** two eggs any style served with choice of bacon or sausage, toast, side of fruit

**Gaufres au Levain** sourdough waffle with Valrhona chocolate chips & Crown maple syrup

\$19.00

### LES ACCOMPAGNEMENTS

**Pommes Lyonnaises** Yukon gold potatoes & caramelized onions \$12.00

**Epinards** sautéed spinach \$12.00

**Saucisse ou Bacon** Hobbs' breakfast sausage or applewood smoked bacon \$12.00

**Pommes Frites** French Fries \$10.00  
**with truffles** \$19.00



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