

Cute Pig Food Blog

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I arrived [Tableau](#) about half an hour early and decided to sit at the bar until the rest of my party arrive. To kill time, I ordered a bottle of white wine. Assuming I was still waiting for my party, I stared at the bartender for almost 10 minutes before he asked me if I wanted to open it now. Yes, I was ready to get the party started! The wine was for myself LOL. I whipped out my homework (hey, might as well be productive as I drink by myself) and started sipping away. I was actually enjoying my alone time, nibbling on their crispy sesame breadsticks, and on my 3rd glass when my party arrived.

I love the classic feel of Tableau. It was mellow yet sleek, and I felt at ease spending my time there amongst other patrons who all happened to be in their 40's and up. Their service was also very professional as well.





Aside from sushi joints and izakayas, I also prefer bistro-type restaurant over any other type out there. I feel that the focus is mostly on the food. It's rustic and unpretentious. Aside from daily specials, Tableau's menu also includes a different feature for each day of the week.



It has been always been a rule that when we go to a french bistro, a bowl of french onion soup must be ordered. It's mainly because of the baked cheese and crouton. Tableau's french onion soup (\$10) was really hearty. The baked gruyere on top was nice and gooey with a slight bitterness and crispy edges. The broth was rich and savoury with the sweetness of caramelized onion. It hit the spot.



The special of the day, foie gras parfait with autumn vegetables, toasted brioche, and apple sauce \$18, was a hit that night. I managed to grab the very last order. I really liked the variety of the parfait. The foie gras terrine was buttery smooth, *almost* just as good as Araxi. The apple sauce was sweet, yet subtle, and the pickled vegetables gave a nice contrast in flavours. All of those smothered on a soft but toasty and crispy brioche, yummmm.



I would definitely come back again for the 8 oz. medium rare **steak frites** for \$18. The sirloin steak was juicy and grilled to perfection. Bathing in a rich red wine sauce, sort of like a jus, it was dee-lish. The side salad of watercress, roast tomatoes, and shaved parmesan was crisp and fresh. The frites were fried to perfection. They were soooooo crispy. If you order this, ask for mayonnaise which comes infused with garlic and you'll be a happy camper. This dish is a complete meal on its own.



Tuesday's feature was chicken riesling (\$20), a rustic dish which came with mashed potato, long green beans, and mushrooms. The texture of the chicken tasted like it had been simmer for a while, the meat was quite tender and easily pulled apart. I couldn't taste any white wine in there, maybe because it had been simmer for so long? The mash potato was buttery smooth and had a generous amount of gravy-like jus. I wasn't as blown away by this dish, and also because I was too busy munching on someone else's steak frites.





AW ordered the pork tenderloin (\$24) which came with gratin dauphinoise, or scalloped potatoes. It was a pretty large, fulfilling portion. The potato gratin was large enough to be a meal on its own. The pork was tender with slightly crisp exterior topped with a dark peppercorn sauce.. Mmmmm.

That was it. We were stuffed, no more room for dessert.

I was satisfied with all the components at Tableau, and would definitely come back again. The steak frites was exceptional and I want more of those fries with garlic mayo.

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