

TABLEAU

BAR • BISTRO

HORS D'OEUVRES

- FRENCH ONION SOUP** onion broth, gruyère cheese, croûtons ~ 13
- STEAK TARTARE** dijon mustard, cured yolk, pommes gaufrettes ~ 18
- MUSHROOMS ON TOAST** creamy mushrooms, brioche ~ 16
- ESCARGOTS BOURGUIGNONS** herb & garlic butter, grilled baguette ~ 16
- PÂTÉ EN CROÛTE** duck, pork, pistachio, cranberry gastrique ~ 17
- CROQUETTES DE POISSON** fried fish cakes, spicy rouille ~ 14
- BONE MARROW** red onion compote, baguette ~ 15
- CHARCUTERIE ET FROMAGE** selection of 3 ~ 16 selection of 5 ~ 21

Fruits de Mer

Seafood Tower ~ 50
serves 1 to 3 people

Cocktail de Crevettes ~ 18
chilled prawns, cocktail sauce, lemon

Coquille St-Jacques ~ 18
scallop, leeks, white wine, gruyère

Les Huîtres
½ dozen ~ 24 1 dozen ~ 44
west coast & east coast selection

PLATS PRINCIPAUX

- RAGOÛT DE SANGLIER** ~ 22
braised boar and pork, garganelli pasta,
tomato, padano
- PAVÉ À LA PROVENÇALE** ~ 21
provençal vegetables, white bean,
kale, roasted vegetable broth
- STEAK FRITES** ~ 28
8oz grilled beef steak, arugula, red wine jus
- CANARD AUX CERISES** ~ 29
duck breast, swiss chard, baby carrot,
cherry jus

TABLEAU BURGER ET FRITES ~ 18
gruyère cheese, bacon, lettuce, tomato,
sauce remoulade

SUPRÊME DE POULET 'GRAND MÈRE' ~ 27
free range chicken breast, bacon, mushroom,
pomme purée

TRUITE AMANDINE ~ 27
steelhead trout, almond, beurre blanc, pomme pavé

MOULES FRITES ~ 26
~tomato, bacon, white wine, parsley, garlic
~red pepper, lobster broth, chili, citrus, pernod

PLATS DU JOUR

- MONDAY**
POULET CORDON BLEU ~ 28
chicken cordon bleu
- TUESDAY**
CONFIT DE CANARD ~ 29
duck leg confit
- WEDNESDAY**
BOUILLABAISSSE DE FLÉTAN ~ 33
halibut bouillabaisse
- THURSDAY**
CONTRE-FILET D'AGNEAU ~ 30
lamb sirloin
- FRIDAY**
HOMARD THERMIDOR ~ 32
lobster thermidor
- SATURDAY**
CÔTE DE BOEUF POUR DEUX ~ 95
rib-eye for two
- SUNDAY**
CARRÉ DE PORC ~ 27
pork chop

LES SALADES

- LAITUE** ~ 10
bibb lettuce, fresh herb, house vinaigrette
- ALBACORE TUNA NIÇOISE** ~ 18
black olive, potato, green bean
tomato vinaigrette
- FRISÉE AUX LARDONS** ~ 19
lobster, poached egg, bacon, croûtons
- BETTERAVES ET FROMAGE DE CHÈVRE** ~ 15
beets, goat cheese, hazelnut, orange, fennel

Pour la Table

- FRITES** hand cut fries ~ 6
- ROASTED BRUSSEL SPROUTS** chili, garlic ~ 7
- POMMES DAUPHINE** crispy potato balls, nutmeg ~ 8
- GREEN BEANS** shallots, truffle ~ 9
- GLAZED CARROTS** honey, orange, mint ~ 8,
add bone marrow - 9/piece

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



TableauBarBistro



@TableauBistro



@TableauBarBistro

#tableaubb

Ocean Wise

