

# TABLEAU

BAR · BISTRO

## HORS D'OEUVRES

- FRENCH ONION SOUP** onion broth, gruyère cheese, croûtons ~ 15
- STEAK TARTARE** dijon mustard, quail's egg, pommes gaufrettes ~ 18
- MUSHROOMS ON TOAST** creamy mushrooms, brioche ~ 16
- ESCARGOTS BOURGUIGNONS** herb & garlic butter, grilled baguette ~ 15
- PÂTÉ MAISON** seasonal garnish ~ 17
- GOUGÈRES** sauce mornay ~ 9
- CRISPY CHICKEN WINGS** black olive caramel, house pickles ~ 14
- CHARCUTERIE ET FROMAGE** selection of 4 ~ 20 selection of 6 ~ 24

## Fruits de Mer

**SEAFOOD TOWER** ~ 50  
serves 1 to 3 people

**MOULES & FRITES** ~ 26  
sauce marinère, double smoked bacon

**LOBSTER POT PIE** ~ 29  
tarragon, potatoes, puff pastry

**OYSTERS**  
½ dozen ~ 19 1 dozen ~ 34  
west coast

## PLATS PRINCIPAUX

**BEEF SHORTRIB PAPPARDELLE** ~ 24  
braised beef shortrib, pappardelle pasta,  
tomato, grana padano

**QUINOA STUFFED PEPPERS** ~ 21  
ratatouille, white bean & lemon vinaigrette

**STEAK FRITES** ~ 28  
8oz grilled beef steak, greens, red wine jus

**CANARD AUX CERISES** ~ 29  
duck breast, swiss chard, baby carrots,  
cherry jus

**TABLEAU BURGER ET FRITES** ~ 18  
gruyère, bacon, Tableau Signature ketchup

**SUPRÊME DE VOLAILLE** ~ 27  
free range chicken breast, herbs, grilled lemon,  
seasonal vegetables, pomme purée

**TRUITE AMANDINE** ~ 27  
steelhead trout, almond, beurre blanc, roasted  
potatoes

**BOUILLABAISSSE** ~ 33  
Pacific Coast seafood in lobster bisque

## PLATS DU JOUR

### TUESDAY

**BOEUF BOURGIGNON** ~ 29  
braised beef in red wine

### WEDNESDAY

**AGNEAU À LA PROVENÇAL** ~ MP  
Lamb preparation inspired  
by the seasons

### THURSDAY

**10 OZ STEAK DIANE** ~ 34  
AAA beef striploin, pomme puree,  
grilled vegetables

### FRIDAY

**PÊCHE DU VENDREDI** ~ M/P  
daily market fresh catch

### SATURDAY

**HOUSE MADE PASTA** ~ 24  
seasonal offering

## LES SALADES

### LAITUE

~ 10  
bibb lettuce, fresh herbs, house vinaigrette

### ALBACORE TUNA NIÇOISE

~ 19  
market greens, endives, raddichio, new potatoes,  
egg, green beans, olives, lemon vinaigrette

### SMOKED STEELHEAD

~ 19  
poached egg, roasted tomatoes, caper & anchovy aioli, duck  
fat potatoes, endives, market greens,  
pickled mustard vinaigrette

### BETTERAVES ET FROMAGE DE CHÈVRE

~ 15  
beets, goat cheese, hazelnuts, orange, fennel

## Pour la Table

**FRITES** hand cut fries ~ 6

**FRITES AUX TRUFFES** white truffle, parmesan ~ 10

**ROASTED BRUSSELS SPROUTS** garlic ~ 9

**DUCK FAT POTATOES** horseradish gremolata ~ 8

**ROASTED VEGETABLES** honey & espellete butter ~ 8

**RATATOUILLE** parmesan gratin ~ 10

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