

# TABLEAU

BAR • BISTRO

Valentine's Day 2019

Tableau d'Hôte

Hors d'oeuvres

## ENTRÉES

### SALADE D'ENDIVES & TRUFFLES

*scallop, endives and winter truffle salad*

**Alain Gueneau Sancerre, Loire 2017**

Or

### TARTE AU CHAMPIGNON

*mushroom tart with pan seared foie gras,  
quail egg and winter truffle*

**Remoissenet "Renomée", Burgundy 2017**

## PLATS PRINCIPAUX

### MORUE & HOMARD

*local ling cod, butter poached lobster,  
lobster bisque with roasted vegetables*

**Le Vieux Pin "AVA", Okanagan 2017**

Or

### CARRÉ D'AGENAU

*rack of lamb, red wine jus,  
roasted root vegetables and purée*

**Coudoulet de Beaucastel, Rhône 2015**

## DESSERT

### MACARON AUX FRAMBOISES POUR 2

*raspberry and vanilla macaron,*

*hint of lychee and rose,*

*raspberry sorbet*

**Monmousseau "Cuvée J.M.", Touraine BRUT**

DINNER \$90

WINE PAIRING, ADD \$50

## INDULGE

*Seafood tower \$50*

*Oysters \$48/doz*

*Cheese platter \$25*