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*All photos by John Wu*

Tucked away in a quiet part of Downtown Vancouver is the [Loden Hotel](#), a boutique hotel home to [Le Tableau Bistro Bar](#).

Under the direction of Chef Marc-André Choquette, Le Tableau, a neighborhood French restaurant, offers an ever changing menu of French cuisine with West Coast flavor. From charcuterie, rabbit terrine and duck confit to short ribs, beef bourguignon and mushrooms on toast, Le Tableau mixes traditional styles of French cooking with classic comfort foods.

For the holidays, Chef Choquette, affectionally nick named, Chef Mac, has created an unique set of offerings highlighting local BC ingredients.



A great dish is the country style pâté made with pheasant, pork belly, carrots, and chestnuts served with pickled root vegetables and brioche (\$12). The pâté, or rather, terrine, features Abbotsford raised pheasant. For more adventurous diners, Le Tableau also offers ox tongue with a beet salad (\$12) as another choice for a holiday appetizer.



As the main course, local pheasant is once again the star in this dish with a cut of crispy skin breast and wing accompanied by pomme fondant, homemade boudin noir (dark hued blood sausage), brussel sprouts, apple compote and cranberry au jus (\$24).



A fluffy, eggnog cheesecake, with a hard-to-resist gingerbread man is the featured dessert (\$7). The cheesecake rests on a soft shortbread crust and is accompanied by poached pears.

New and inspired drinks are created on weekly "drawing board" where the in-house bartender mixes up unique cocktails. For Christmas, Le Tableau is serving two holiday themed cocktails including the Candy Cane Lane and Santa's Secret.



Santa's secret (left) was created to taste like eggnog, without the addition of eggnog. So what's inside? Maker's Mark Bourbon, B&B (Benedictin Liqueur and French Cognac) , one egg, old fashion bitters and homemade spiced syrup with a finish of nutmeg (\$12).

The Candy Cane Lane (right) is a gin based cocktail with lemon juice, cassis, menthe pastille, white chocolate syrup and candy cane dust. With sweet notes and a spicy aftertaste, it's Christmas in a martini glass (\$12).

Le Tableau's holiday menu runs till the end of December along with their weekly features.

An interview with Chef Marc-André Choquette, Executive Chef at Le Tableau will be featured on the Vancouver Observer shortly.

*Length: 387 words*