



bistro & oyster bar

BY CHEF DANIEL BOULUD

“BIG BOTTLE BLOWOUT”

Join us for May Wine Festival where we prepare a delicious feast featuring a wide selection of house-made Charcuterie and family style, double magnum wine inspired specials.

CHARCUTERIE

Jambon Blanc

Pâté “Grand-Mère”

Foie Gras Torchon

Jambon Persillé

Pâté “Grand-Père”

Saucisson Sec

Rillettes de Porc

Pâté en Croûte

Fromage de Tête

MEDIUM BOARD

\$36

LARGE BOARD

\$48

WHITE

Whole Mediterranean Sea Bass “En Croûte”

Ratatouille of Summer Vegetables, White Wine Sauce “Suprême”

Serves 2-4 persons

\$198

Antoine Jobard, 1er Cru Genevrières, Meursault 2012 | \$48 per glass

RED

Red Wine Braised Whole Short Ribs On The Bone

Spinach, Heirloom Carrots, Mashed Potatoes

Serves 2-4 persons

\$198

Faiveley, 1er Cru les Cazetiers, Gevrey Chambertin 2017 | \$48 per glass

DESSERT

Gariguette Strawberry Clafoutis

Vanilla Ice Cream

Serves 2-4 persons

\$35

Menu items are subject to change & availability. Prices listed are subject to GST
& Service Charge