

MENU-BOUCHON

Choice of a Main Course with Appetizer or Dessert

SOUPE DU JOUR
A Cup of Today's Market Soup

WINTER GREENS
Shaved Crudités, Roasted Shallot Vinaigrette

COUNTRY DUCK PATE
Onion Compote, Whole Grain Mustard



PLAT DU JOUR
Daily Market Dish
28.

CHICKEN CAESAR **db** LAS VEGAS
Parmesan Crisp, Avocado, Anchovy Dressing, Garlic Croûtons
24.

ROASTED BLACK COD
Bacalao & Herb Crust, Clam Chowder, Bacon
28.

MOULES "THAI"
Steamed Quadra Island Mussels, Green Curry
26.

VEGETARIAN POTATO GNOCCHI
Brussel Sprouts, Sunchokes, Wild Mushrooms
25.

COQ AU VIN
Wild Mushrooms, Bacon, Pearl Onions, Spätzle
MC 26.



SEASONAL TARTE DU JOUR

CHOCOLATE SORBET, RICE KRISPY

CHERRY-VANILLA ICE CREAM WITH MERINGUE

SPECIALITES DE LA MAISON

« TARTE FLAMBÉE » TO SHARE
Fromage Blanc, Bacon, Onions
AP 12.

ALSATIAN PATÉ EN CROÛTE
Pistachios, Raisins, House Made Pickles
AP 18.

LUNCH

SOUPE DU JOUR
Bowl of Today's Market Vegetable Soup
AP 9.

WINTER GREENS
Shaved Crudités, Roasted Shallot Vinaigrette
AP 11.

BEET AND ENDIVE SALAD
Pear, Walnut, Stilton Dressing
AP 14.

CAESAR **db** LAS VEGAS
Parmesan Crisp, Avocado, Anchovy Dressing, Garlic Crouton
AP 14.

DUNGENESS CRAB SALAD
Grapefruit Gelée, Blood Orange, Avocado Mousse
AP 16.

NOVA SCOTIA LOBSTER SALAD
Mesclun, Hearts of Palm, Haricot Verts, Pesto Dressing
AP. 22. MC 28.

SEARED ARCTIC CHAR
Cauliflower Mousseline, Radish, Romanesco, Grenobloise Butter
MC 27

MOULES "THAI"
Steamed Quadra Island Mussels, Green Curry
AP 17 - MC 24. with Frites

ORGANIC CHICKEN BREAST
Spring Bean, Tomato Confit, Serrano Ham, Roasted Garlic Jus
MC 27.

ORECCHIETTE PASTA
Alberta Venison Ragoût, Chestnut, Butternut Squash
AP 13. MC 24.

STEAK FRITES
Grilled AAA Prime Sirloin, French Fries, Béarnaise Sauce
10 oz. - 32.

SIDE DISHES

8.

Pommes Frites
Winter Vegetable

Super Green Spinach
Mixed Greens

THE ORIGINAL db BURGER

Sirloin Burger Filled with Braised Short Ribs, Black Truffle,
Served on a Parmesan Bun
Pommes Frites
28.