

# TABLEAU

BAR · BISTRO

dinner

## TO START

- SOUP OF THE DAY ~ 8
- 🍷 FRENCH ONION SOUP *gruyère cheese, crouton* ~ 12
  - 🍷 ALBACORE TUNA NIÇOISE *tomato dressing* ~ 14 / 20
  - CRISPY FISH CAKE *jalapeño salsa* ~ 14
  - RABBIT TERRINE *apple compote, toasted baguette* ~ 15
  - STEAK TARTARE *quail egg, pomme gaufrette* ~ 18
  - 🍷 MUSHROOMS ON TOAST *creamy mushrooms, brioche* ~ 18

## SIGNATURE FLAT BREADS

*baked thin crust dressed bread*

- mozzarella, tomato, basil
- onion, goat cheese, olives
- jambon, champignon, parmesan

~ 12

## SEAFOOD PLATTER

*chef's selection of shellfish & seafood tower*

tableau plateau ~ 75  
le grand plateau ~ 110



## FROM THE SEA



### OYSTERS

kusshi ~ 4  
west coast ~ 3  
east coast ~ 4

### SHELLFISH

🍷 moules frites ~ 24  
grilled calamari & prawns ~ 18  
shrimp cocktail ~ 16

## Tableau Specialties

### MONDAY

*pork steak, white bean & chorizo cassoulet* ~ 26

### TUESDAY

*duck leg confit, spinach, hazelnut dressing* ~ 26

### WEDNESDAY

*pan roasted scallop & ratatouille* ~ 26

### THURSDAY

*braised lamb shank, parsnip risotto, beets* ~ 28

### FRIDAY

*seafood bouillabaisse, saffron, tomato* ~ 28

### SATURDAY

*braised short ribs, seasonal vegetables* ~ 30

**SUNDAY** *beef bourguignon* ~ 26

## THE MAINS

### 🍷 STEAK FRITES ~ 26

*8oz grilled sirloin, watercress, red wine sauce*

### ROASTED DUCK BREAST ~ 26

*wheat berry, kale, fork mashed squash, citrus scented jus*

### 🍷 STEELHEAD TROUT ~ 20

*quinoa & almond, dill, capers, lemon yogurt sauce*

### BUTTERMILK FRIED CORNISH HEN ~ 22

*mashed potato, gravy, biscuit*

### 🍷 PORK TENDERLOIN ~ 26

*celeriac mash, brussel sprouts, chimichurri sauce*

### TAGLIATELLE PASTA ~ 20

*cauliflower cream, crispy capers, lemon, breadcrumbs*

## CHEESE & CHARCUTERIE

cheese & charcuterie plate ~ 18  
charcuterie plate, a selection of 3 ~ 16  
cheese plate, a selection of 3 ~ 16

## ON THE SIDE

GARDEN SALAD *lemon & olive oil, pickled veggies* ~ 6  
FRITES *hand cut kennebec, garlic aioli* ~ 6  
BRUSSEL SPROUTS *roasted, chili, garlic* ~ 6  
MUSHROOMS *shallots, fried capers* ~ 6  
POTATOES *red nugget, rosemary salt* ~ 6  
POUTINE *hand cut fries, gravy, curds* ~ 8

MARC-ANDRÉ CHOQUETTE Executive Chef

Ocean Wise

HOUSE FAVOURITES



TableauBarBistro



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#TableauBB

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.