



MENU DE LA SAINT VALENTIN

MENU \$125.00 per person

AMUSE BOUCHE

East Coast Oyster

FIRST COURSE

WILD SHRIMP COCKTAIL

Sauce Louis, mâche salad, tobiko

BEET CARPACCIO

Red & gold beets, goat cheese, roasted pistachios, goat cheese vinaigrette

WILD MUSHROOM SOUP

Black truffle, crème fraîche

TERRINE DE FOIE GRAS

House-made apple chutney, greens, toasted brioche

MAIN COURSE

ANGEL HAIR PASTA

Rice noodles, sautéed wild shrimp & bay scallops, saffron sauce



PAN SEARED DUCK BREAST

Carrot, turnip, potatoes, black currant duck jus

COLORADO LAMB SHANK

Braised lamb, couscous, harrissa labneh, braising jus

MUSHROOM VOL AU VENT

Puff pastry shell, winter vegetables, creamy vegetable velouté, black truffle

PRE-DESSERT

TROU QUÉBÉCOIS

Winter strawberry granité, cherry eau de vie

DESSERT



MON COEUR

Valrhona dark chocolate mousse, raspberry purée, brownie, chocolate sauce

TARTE AUX POMMES

Apple tart, almond cream, shortcrust pastry, sea salt caramel sauce, vanilla ice cream

CLASSIC CRÈME BRÛLÉE

Vanilla infused custard



HAZELNUT PARIS-BREST

Chou pastry, hazelnut mousseline, feuillantine crisp, hazelnut praliné

Bon Appétit!

THÉ

HARNEY & SONS

Selection 4.00

ENGLISH BREAKFAST

EARL GREY

PARIS BLEND

OOLONG POMEGRANATE

JASMINE

EGYPTIAN CHAMOMILLE

PEPPERMINT

CAFÉ

WILLOUGHBY'S

Bar Bouchée blend

FRENCH PRESS 4.00

ESPRESSO 3.75

CAPUCCINO 4.50



VIN DOUX 20Z

PINEAU DES CHARENTES 10.50

CHÂTEAU D'ORIGNAC

BANYULS GÉRARD BERTRAND '18 9.75

SAINT CROIX DU MONT '21 10.75

Share your experience #barbouchée

*Thoroughly cooked meat, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.