

- HOLIDAY -

Table d'hôte

AVAILABLE STARTING ON DECEMBER 6, 2018

APPETIZERS

SWEETBREAD STEW

Mushrooms & edamame | Creamy lobster bisque
Aged Parmesan au siphon | Tartlet | Pea tendrils

SMOKED SCALLOP & ALBACORE TUNA CARPACCIO

Lemony grape seed oil | Ginger puree
Roasted pistachio crumble | Sprout salad

COOKS SALAD

Greens & kale mix | Garden vegetable shavings
& crumbled feta | Olive oil croutons | Rosemary
& lemon zest vinaigrette

GOURMET SEASONAL VEGETABLE CHOWDER

Tempura leeks garnish & fresh cream

MAIN DISHES

AAA BEEF STEAK | 41⁰⁰

Smoked foie gras & rosemary | Tomato butter glazed
farm vegetables | Salted herbs Yukon Gold puree
Meat glaze

AAA TOP SIRLOIN MEDALLION | 46⁰⁰

Goat cheese gratin & maple sap Spanish onions
Green beans & sliced portobellos | Gratin Dauphinois
Meat juices reduction

SALMON & GREY SHRIMPS | 42⁰⁰

Salmon steak cooked on Maplewood charcoal
& shrimps (3) à la plancha | Melted leeks pearled
couscous | Grilled vegetables bundle | Crispy leeks
Pastis white butter | Lemon

BSH SIGNATURE PRIME RIB | 51⁰⁰

16h slow-cooked rib in our heating cabinets
Homemade spices & Dijon mustard rub
Garden vegetables | Your choice of side | Meat juices

BONE-IN GRAIN-FED CHICKEN BREAST | 43⁰⁰

Wild mushroom crust | Lardoon & cheese curd
mashed potatoes | Farm vegetables
Cognac reduction ivory sauce

DESSERT

SWEET HOLIDAY CONCLUSION

Coffee, tea or infusion

Taxes and gratuities not included.