

# CHOUX GRAS

## SIGNATURE MENU

### HOMEMADE WARM BREAD

Balsamic brioche  
Focaccia of the moment

### APPETIZER TO SHARE

#### CAESER SALAD

Romaine lettuce, fried capers, parmesan, pancetta  
and homemade vinaigrette

#### GRILLED OCTOPUS

Roasted fingerling potatoes, amarillo chilli pressed  
yogurt, fingerling potato chips and green olives

### SHARED MAIN COURSES

#### WHOLE TEXAN CHICKEN

Caquelon of asparagus heads, roasted squash,  
shiitake mushrooms and beets

#### ORECCHIETTE WITH MUSHROOMS

Black garlic sauce and sautéed mushrooms

### DESSERTS

Platter of mignardises

Regular and decaffeinated coffee, Lot 35 teas

95\$

# CHOUX GRAS

## ELEGANCE MENU

### HOMEMADE WARM BREAD

Balsamic brioche  
Focaccia of the moment

### APPETIZER TO SHARE

#### **BEEF CARPACCIO**

Parmesan, arugula, truffle mayonnaise  
and pine nuts

#### **FOIE GRAS OPERA**

Apple compote and Sauternes jelly, homemade  
brioche

### SHARED MAIN COURSES

#### **THE BUTCHER'S CASSEROLE**

Braised prime rib, Nagano BBQ pork ribs, artisanal  
Miranda sausage, black beer bacon bits, crispy fingerling  
potatoes and fresh cream

#### **HALIBUT FROM OUR COAST**

Chickpea curry with dune pepper,  
roasted vegetables and rice

### DESSERTS

Platter of mignardises

Regular and decaffeinated coffee, Lot 35 teas

135\$

# CHOUX GRAS

## CHOUX GRAS MENU

### HOMEMADE HOT BREAD

Balsamic brioche  
Focaccia of the moment

### APPETIZERS TO SHARE

#### SEAFOOD PLATTER

Whole lobster, fresh oysters, tuna tataki, scallop ceviche and aguachile marinade, marinated shrimp, snow crab, salmon rillette with herbs, garlic butter and condiments

#### FOIE GRAS OPERA

Apple compote and Sauternes jelly,  
homemade brioche

### SHARED MAIN COURSES

#### SAUTÉÉD SALMON

Annatto emulsion, black garlic mash, marinated red onions and seasonal vegetables

#### TOMAHAWK STEAK

Gabrielle potatoes, asparagus, fried cauliflower, pepper sauce

### DESSERTS

Platter of mignardises

Regular and decaffeinated coffee, Lot 35 teas

185\$