

La Bonne Table

Restaurant Week Menu
\$35 p/guest

(Please select one item from the following courses)

Bisque de Homard
Lobster bisque

Poêle Maison
Pork poêle with platechios, cornichons, Dijon mustard

Rillettes de Homard et Crabe
Shredded lobster and crab, lemon juice, crème fraîche

Salad d' Endives
Fried lettuce, endives, walnut, blue cheese, mustard vinaigrette

Entrée

NY Steak à la Poivre (add \$5)
Prime NY steak served with hand-cut fries and peppercorn sauce

Braised Pork Shank
Pork shank braised in white wine and spices, served with mashed potatoes

Confit de Canard
Crispy and tender duck thighs served with Brussels sprouts sautéed in mustard cream

Saumon aux Tomates Confitas
Pan roasted Norwegian salmon served with crispy garlic rice and tomato confit

Dessert

Chocolate hazelnut Cake

Crème Brûlée

*No substitutions

* 20% gratuity may apply for parties of 5 or more.
please note we do not accept American Express/Mapple Pay

* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.