

CAVIAR SELECTIONS | MP

Sevruga / Ossetra / Petrossian
Egg white, egg yolk, red onion, chives, crème fraîche, lemon, blinis

CHARCUTERIE & CHEESE | 55

Imported cured meats and cheeses from Italy / France / Spain

PRIME SEAFOOD TOWER | 175

Poached prawns, poached lobster tail, premium "merus cut" king crab, grilled & chilled jumbo sea scallops, oysters on the half-shell, Salt Spring Island mussels, olive oil-spiced Spanish octopus, purple salmon sashimi, served with grated fresh horseradish, mignonette, spiced cocktail sauce, lemon, sauce Marie Rose

STARTERS**POACHED PRAWN COCKTAIL | 35**

Horseradish cocktail sauce, fresh lemon

OYSTERS ON THE HALF-SHELL | 25/45

Cold-water, ½ dozen or dozen

BAKED OYSTERS ALA LA BOUCHERIE | 30

Nueske's bacon, blue cheese au gratin

CHARRED SPANISH OCTOPUS | 28

Sherry-chorizo vinaigrette, marble potatoes, turmeric-pickled onions, white frisée

FLAT-GRILLED BLUE PRAWNS | 30

Sea salt-crusted Hawaiian prawns, black garlic-chili aioli, micro cilantro

JUMBO LUMP CRAB CAKE | 45

Kataifi-wrapped Maryland-style crab cake, roasted piquillo pepper coulis, tzatziki sauce

PRIME KANSAS TENDERLOIN BEEF CARPACCIO | 40

Seared rare, crispy caper flowers, toasted pine nuts, preserved Meyer lemon, wild arugula, Asiago, black truffle crème

DRY-AGED PRIME BEEF TARTARE | 60

Greater Omaha Prime strip loin of beef, roasted bone marrow panna cotta, red mustard, pan de cristal

PURPLE ORA SALMON SASHIMI | 35

Beet & citrus-marinated, garlic aioli, Calabrian chili-lime ponzu

BLACK GARLIC EGGPLANT (V) | 22

Fire-roasted eggplant, fermented black garlic-chickpea cream, sherry gastrique, petite amaranth

SOUPS

CLASSIC FRENCH ONION SOUP | 18

LOBSTER BISQUE | 22

SALADS**CAESAR SALAD | 19**

Hearts of romaine, brioche croutons, shaved Asiago, blistered teardrop tomatoes, lemon-anchovy dressing

CRISP BRUSSELS SPROUT PETALS | 22

Flash-fried Brussels sprout petals, tea-marinated raisins, sweet peppers, candied pork belly, toasted walnuts, sherry vinaigrette

BEETS & GRAIN (VG) | 22

Roasted baby rainbow beets, organic watercress, red quinoa & golden beet Romesco, Champagne dressing

VEGAN SPECIALITIES**ANCIENT GRAINS (VG) | 35**

Pan-toasted red quinoa, cumin-spiced Thumbelina carrots, green pepper-pepita Romesco

VEGETABLE RAGOUT (VG) | 35

Butternut squash and tomato-braised wild mushroom

SEAFOOD & SHELLFISH

CANADIAN COLD-WATER LOBSTER TAIL | 90

Skillet-charred, grilled asparagus, sweet garlic-Chardonnay sauce

GARLIC SAUTÉED COLOSSAL BLUE PRAWNS | 50

Spicy champagne-braised tomato and herb ragout

ALASKAN BLACK COD | 55

Sous vide, English pea & sweet garlic crème, heirloom tomato compote

LOUPE DE MAR | 65

Oven-roasted whole Mediterranean sea bass, salad of peppers and tomatoes

ORA KING SALMON | 55

Pan-roasted, purple sweet potato, candied walnuts, white frisée, blood orange emulsion

BUTCHER'S TABLE USDA PRIME | WAGYU

RIB CHOP BUTCHERS CUT | 195

24oz, Creekstone Farms, Kansas

Dry-aged 40 days on property.

Creekstone Farms' system of producing humanely treated high quality beef is unmatched in the industry. Their state of the art processing system and hand selecting of Black Angus cattle ensures that their beef is always consistent in quality and flavor.

RIBEYE | 85

12oz, Greater Omaha, Nebraska

Located in the heart of Nebraska amidst abundant corn fields and the best beef available, greater Omaha has an uncompromising commitment to producing the highest quality corn-fed beef and is at the forefront of innovation in food safety and humane treatment of cattle.

AMERICAN WAGYU TENDERLOIN | 100

6oz, Rosewood Farms, Texas

Rosewood Farms is a small ranch which only raises the highest quality Wagyu beef with a holistic approach and takes into consideration its impact on the land, economy and humankind.

A5 WAGYU STRIPLOIN | 95

4oz, Kagoshima Farms, Japan

2017 Overall Winner of "The Wagyu Olympics"

LARGE CUTS FOR TWO

32oz AUSTRALIAN WAGYU TOMAHAWK | 230

Westholme, Queensland, Australia

Westholme's cattle's lineage traces back to the mighty Westholme herd that was founded on champion Wagyu bulls and cows. They are born wild then roam free nourishing themselves in the vast pastures of Mitchell grass which gives the beef its unique flavors.

32oz CREEKSTONE USDA PRIME PORTERHOUSE | 215

Creekstone, Kansas

8oz FILET MIGNON | 70

Greater Omaha, Nebraska
USDA Prime

16oz BONE-IN KANSAS CITY | 110

Creekstone, Kansas
USDA Prime

12oz NEW YORK STEAK | 95

Greater Omaha, Nebraska
USDA Prime, dry-aged 40 days

OTHER CUTS

10oz LAMB DOUBLE PORTERHOUSE | 60

Mountain Meadows Farms, Colorado

16oz RED WATTLE PORK RIB DOUBLE CHOP | 55

18 Amish Families in Iowa, Nebraska, Missouri and Kansas

Red Wattle pork's flavor has been described as a cross between pork and beef. It is floral and robust, concentrated and bold.

12oz ORGANIC AIRLINE BREAST OF CHICKEN | 45

Petaluma Poultry, Sonoma

Rosie the "Original Chicken" was the first chicken to carry the USDA Organic seal. Raised on 100% organic vegetarian diet, non GMO verified, free range and no antibiotics.

PRIME SHORT RIB | 50

Creekstone Farms, Kansas

Pinot Noir-braised, butter pressed potato, roasted baby carrots, citrus gremolata, braising jus

CUT ADDITIONS

CRAB OSCAR-STYLE | 25

GRILLED CANADIAN COLD-WATER LOBSTER TAIL | 75

GARLIC-SAUTÉED COLOSSAL BLUE PRAWNS | 30

SHAVED SEASONAL TRUFFLE | 85

SAUCES

THREE-PEPPER COGNAC | 6

CABRALES CHEESE BÉCHAMEL | 6

MEDITERRANEAN MOJO VERDE | 5

SAUCE ESPAGNOLE | 5

AU POIVRE | 4

BÉARNAISE | 5

HOLLANDAISE | 5

SIDES

AIOLI-TOASTED ASPARAGUS | 16

SKILLET-CHARRED CAULIFLOWER | 12

OLIVE OIL-WHIPPED YUKON POTATOES | 12

HEIRLOOM POTATO CONFIT | 15

GARLIC-ROASTED SEASONAL FOREST MUSHROOMS | 18

CRISPY FRIED BACON AND BRUSSELS SPROUTS | 15

CUMIN-SCENTED THUMBELINA CARROTS | 15

LA BOUCHERIE MAC 'N' CHEESE | 15

POMMES FRITE | 12

BLACK TRUFFLE POTATO AU GRATIN | 18