



LE MENU

HORS D' OEUVRES

Warm Gougères (6 pieces) \$16.50

Cheese Pastries with Gruyère, Romano & Mascarpone

Aboyer's House Smoked Salmon Plate \$23.50

Ginger-Honey Crème fraîche, Potato-Caper Gateau, Toasted Brioche
NV Brut Rose, Camille Braun \$22

Classic Escargots Bourguignons en Croute \$20.50

Burgundy Snails, Garlic, Parsley & Pernod

Aboyer's House Made Country Pâtè \$20.50

Country Pâtè, Grilled Rosemary-Olive Bread, Pickled Vegetables, & Dijon Mustard

"Jean Banchet's" Le Francais Chicken Liver Mousse \$19.50

over Grand-Marnier Cranberry-Walnut Relish, Grilled Olive Rosemary Toast

Prince Edward Island Moules Marinière \$26.50

White Wine, Fine Herbs, Garlic & Toasted Baguette
2024 Ovum, Big Salt, White Blend, Oregon \$19

Local Artisan Cheese \$26.50

Marcona Almonds, Confit Figs & Warm Artisan Bread
2022 Givry, Domaine Chofflet, Heritage Pinot Noir

Duo of Tuna & Salmon \$24.50

Five-Spice Seared Tuna & Faroe Island Salmon Tartar, Crispy Wonton Tuile
2022 Burgundy, Macon-Chardonnay, France \$18

WARM ARTISAN BREAD BOARD \$10.50

TOMATO-OLIVE TAPENADE, BUTTER

POTAGES ET SALADES

Perigord Black Truffle-Potato Soup \$15.50

Nicoise Olive & Rosemary Croutons, Fried Leeks

Salade Lyonnaise \$17.50

Baby Frisee, Bacon Lardons,
Mustard Vinaigrette, Croutons

Aboyer Seasonal Salad \$17.50

Baby Arugula, Roasted Beets, Fresh Goat Cheese,
Candied Pecans & Mustard Vinaigrette

COTES ~ SIDES

Grilled Broccolini \$11.50

with Confit Garlic Cloves Lemon Juice

Haricot Vert \$12.50

with Toasted Hazelnuts & Brown Butter

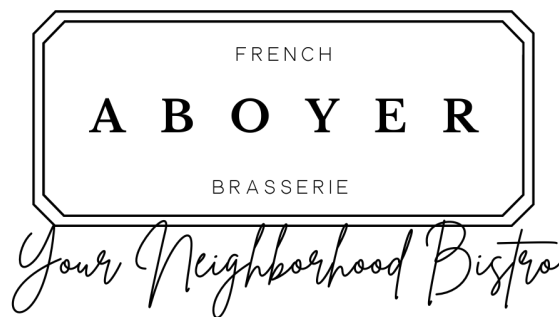
Creamy Whipped Pomme Purée \$11.50

Pommes Frites, Bèarnaise \$11.50

Sage & Brown Butter Gnocchi \$12.50

Fried Potato Dumplings with Brown Butter,
Toasted Pumpkin Seeds & Crispy Parmesan
Cheese

Chimichurri Baby Carrots \$11.50



PLATS

Prime Steak Frites \$40.50

Grilled, Prime Sirloin, Chimichurri,

2020 Chateau La Diligente Puisseguin Saint-Emilion \$18

Classic Roast Chicken \$34.50

Breast & Thigh with Fingerling Potatoes Olive oil & Rosemary, Red Wine Pan Sauce.

2022 Domaine Chofflet, Givry, Heritage Pinot Noir \$22

Salmon "Au Poivre" \$34.50

Peppercorn Crusted Filet of Faroe Island Salmon over Pomme Puree

2024 Ovum, Big Salt, White Blend, Oregon \$19

Berkshire Côte de Porc Grille \$39.50

Gratin Dauphinoise & Sherry Vinegar Creme

2017 Westrey, Willamette Valley Pinot Noir \$16

Butter Poached Garlic Prawns \$34.50

Creamy Whipped Polenta Toasted Brioche Crumbs

2022 Burgundy, Macon-Chardonnay, France \$18

EXTRAORDINARY ABOYER SANDWICHES

ABOYER BURGER \$29.50

(THIS IS A WELL DONE SMASH BURGER)

10 OZ. SHORT RIB AND WAGYU GRIDDLED BURGER, THAI PORK BELLY,

LACY FRIED EGG, CARAMELIZED ONIONS, GRUYÈRE & DIJONNAISE

2022 COTES DU RHONE, CHÂTEAU DOMAINE CHAMFORT

CROQUE MADAME \$28.50

GRILLED SOURDOUGH BREAD, GRUYÈRE CHEESE, BLACK FOREST HAM, TOPPED WITH A

LACY FRIED EGG, MORNAY SAUCE, HOUSE CUT FRENCH FRIES

2022 BURGUNDY, MACON-CHARDONNAY, FRANCE

THE ABOYER FRENCH DIP \$30.50

SEARED BEEF TENDERLOIN TIPS, CARAMELIZED ONIONS, & ROQUEFORT CHEESE ON A

CRISP BAGUETTE WITH HOUSE CUT FRENCH FRIES

2020 CHATEAU LA DILIGENTE PUISSEGUIN SAINT-EMILION

DESSERTS

Warm Tarte au Chocolat in Hazelnut Crust, Crème Anglaise, Toasted Hazelnuts \$14.50

Tahitian Vanilla Crème Brûlée \$14.50

This Evenings Seasonal Cheesecake Selection \$13.50

Financier de Saison, Warm, Soft Almond Gateau, Featuring the Fruits of the Season,
Topped with House Spun Vanilla Gelato \$14.50

House Spun Ice Cream & Sorbets \$14.50