FONDUE NIGHTS

TRADITIONAL FONDUE BOARD WITH BAGUETTE,
CORNICHONS AND PICKLED ONIONS

CAD 45 PER GUEST
MINIMUM OF TWO GUESTS

ADD-ONS:

HOUSE-CURED CHARCUTERIE	24
SHISHITO PEPPERS	7
KING OYSTER MUSHROOMS	8
FINGERLING POTATOES	7
BRUSSELS SPROUTS	7
TIGER SHRIMPS (4 PIECES)	28
SIRLOIN (6 OZ.)	36
CHICKEN BREAST	18
ADDITIONAL BAGUETTE	5

d|bar
BY CHEF DANIEL BOULUD