

\$50 per person



C O L D

Asian-style tuna tartare with crunchy sesame tempura

Braised rabbit layered with duck confit and foie gras, George V's Cumberland sauce, Maldon smoked sea salt crostini

Grilled vegetable tian with Bergeron lactose-free cheese and a basil and sundried tomato pesto

Cold-smoked scallop marinated in boreal spices with an exotic fruit salsa

Chinese take-out box with a vermicelli rice noodle salad, thinly sliced vegetables with Ponzu vinaigrette, Asian-style maple-glazed salmon fillet

Sous vide beef cubes in a black garlic and aged balsamic marinade with candied Savoura tomatoes and arugula mayonnaise

Matane shrimp sushi with a Marie-Rose Sriracha sauce

H O T

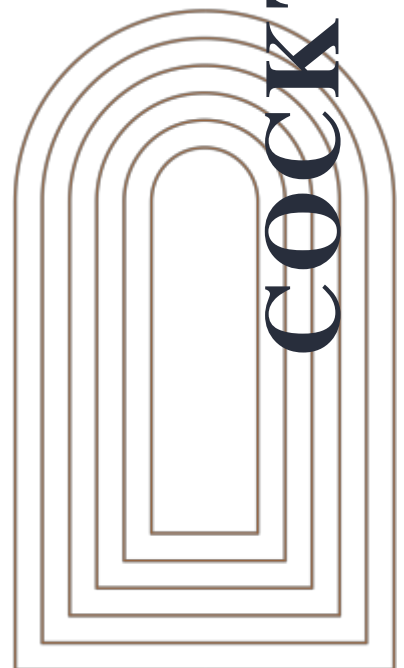
Salt cod and Gaspé lobster fritters

Québec wild boar and venison slider with Portneuf goat cheese and caramelized apple mayonnaise

Charlevoix lamb cassoulet with beans, Israeli couscous, and Tunisian-style vegetable brunoise

Chicken satay in a cranberry and urban honey marinade with a Québec oyster mushroom velouté

COCKTAIL DINNER



Imperial rolls made with Berkshire Québec pork, served with Guillaume's lightly spiced sweet and sour sauce

Phil's Indian-style vegetable bhaji

Smoked sturgeon tartiflette with bacon, leeks, potatoes, and cheese curds

DESSERT

Cookie-pop with a Sortilège whiskey caramel sauce and nougat cream

White chocolate brownie with honeyberry and crunchy peanut butter

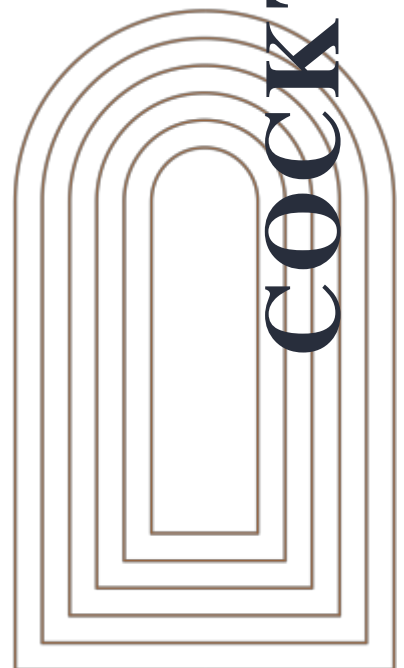
Raspberry tart with raspberry and tansy flower cream, raspberry confit, and creamy white chocolate

CHEESE STATION

Assortment of Québec cheeses with crackers, nuts, grapes, and apples



COCKTAIL DINNER





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