



# COCKTAIL DINNER



**\$81 per person**

**C O L D**

Asian-style Atlantic salmon tartare with mango and pear

Air-dried duck breast from Les Canardises farm stuffed with foie gras, Pineau des Charentes jelly

Vegetable and cream cheese fried sushi, homemade Wafu sauce

Mini wok with lobster salad, exotic fruit salsa

Chinese take-out box, rice vermicelli salad, thinly sliced vegetables, ponzu vinaigrette, Asian-style tuna tataki

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

Large shrimp with Tom Yum sauce

**H O T**

Cromesquis of confit rabbit and carminé, apple juice reduction and cranberry butter

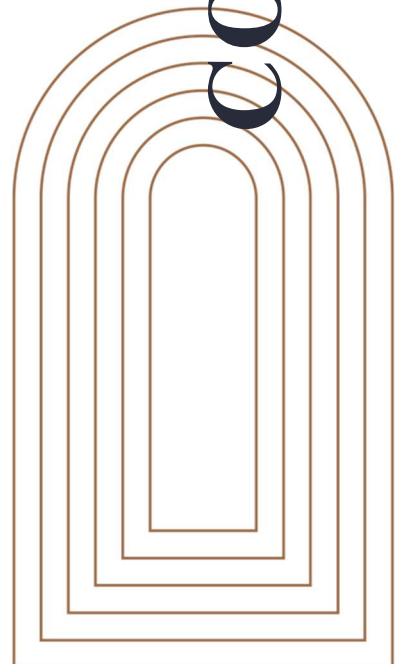
Québec wild boar and venison slider, La Sauvagine cheese, ground cherry mayonnaise

Chef's famous veal sweetbreads, popcorn, garlic flower and Espelette pepper sauce

Guinea fowl satay in a red curry marinade, Thai basil and coconut-milk emulsion



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Imperial rolls made with Turlo farm pork, lightly spicy  
sweet and sour sauce

Mediterranean vegan falafel, candied lemon aquafaba

Seafood gratin with a decadent lobster sauce

## DESSERT

Don de Dieu milk chocolate lollipop

White chocolate brownie with honeyberry,  
peanut butter crunch

Profiterole with maple cream

## CHEESE STATION

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



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