



WINTER MENU



Price per person

3 services with soup - \$68

3 services with appetizer - \$71

4 services - \$74

APPETIZERS

Fresh Atlantic salmon tartare with raspberry, yogurt, shallots, basil, homemade croutons, arugula and baby spinach salad, sherry vinaigrette

Poke bowl with lacquered duck, five-spice caramel, crunchy vegetables, edamame, and grilled pineapple.

Québec cheese fondue, Bartlett pear sauce with cardamom, artisan salad with blackcurrant gastrique

Angus beef carpaccio, forest mushroom duxelles, capers, chives, tossed lamb's lettuce salad, Kamouraska Tomme cheese, extra virgin olive oil

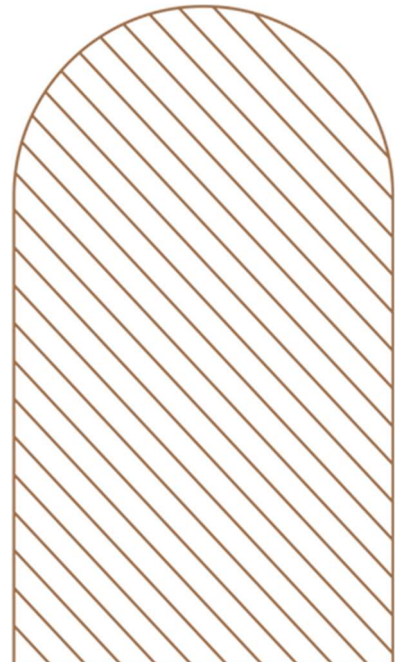
Golden corn bread, roasted bell pepper and sweet potato salad, creamed corn sauce, cajun spiced popcorn

HOTSOUP

Seasonal velouté

Beef oxtail consommé with red wine and winter vegetables

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MAIN COURSE

Confit duck leg, stout and herb caramel, parsnip mousseline, baby potatoes, market vegetables

Atlantic halibut, northern shrimps, Nantua sauce, braised fennel, stewed red onion, sweet potatoes with Jerusalem artichoke and plantain, market vegetables

Grilled AAA Manhattan striploin steak, green peppercorn and cognac sauce, Yukon Gold potato mille feuille with fresh herbs, market vegetables

Indonesian style roasted chicken breast, marinated in lime, ginger and coconut, sautéed leek and shiitake mushrooms, lemongrass basmati pilaf, market vegetables

Medallions of Québec pork tenderloin, sundried tomato and olive tapenade, Madeira wine sauce, parmesan crisp, homemade gnocchis with sautéed spinach and gremolata, market vegetables

Pan seared venison, Labrador tea infused Grand Veneur sauce, farmhouse spaetzle, market vegetables -extra \$2

OPTION FOR VEGETARIANS

Roasted cauliflower and Romanesco risotto, toasted walnuts, parsley oil, market vegetables

Vegetarian/vegan option is always available with any menu choice
2 choices of main course are available with quantities confirmed in advance -extra \$5



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CHEESE SERVICE

Platter of fine cheeses, mixed nuts, grapes and crackers (2 platters per table, 15 g per person) – extra \$15

DESSERT

Almond milk and exotic fruit filling in a coconut and milk chocolate shell

Poached Poire William, dulce de leche cream, chocolate crunch

Layered crisp dark chocolate and chocolate mousse made with our unique chocolate blends

Crème brûlée with roasted chestnut purée and German lebkuchen spices