

## 4 COURSE BANQUET MENU

Spicy Shrimp Gaspacho

or

Crunchy Prosciutto paired with Melting Brie Cheese

or

Homemade Marinated Salmon garnished with Baby Leaves flavoured with Citrus

or

Chicken Liver Pâté Glazed with Caramelized Port

or

Wild Game Terrine, Peppery Onion Compote and Dried Cranberries

or

Marinated Filleted Duck Oriental Salad

or

Assortment of Baby Leaves flavoured with Honey Chestnuts,  
Dried Prosciutto and Parmesan Chippings

or

Crab Parmentier, Demi-Glace Sauce enhanced with Rosemary \**supplement* \$3

or

Escargots in a Puff Pastry flavoured with Crystallized Garlic,  
paired with a Spiky Aniseed Cream Sauce \**supplement* \$3

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Soup of the Day

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Fillet of Tilapia Meunière Style, Crushed Tomatoes and Fresh Basil \$29

or

Filleted Breast of Chicken flavoured with Maple, served with a Salsa of Spicy Exotic Fruits \$32

or

Salmon Steak, Acidulated Sour Cream and Candied Citrus Fruits Sauce \$35

or

Pork Tenderloin stuffed with Asparagus and Oka Cheese,  
Pear and Calvados Reduction \$35

or

Sweetbreads of Veal paired with Portobello Mushrooms, Reduction of Thyme and Crystallized Garlic \$ 38

or

Prime Grilled AAA Steak garnished with Fresh Morel Mushrooms \$42

or

Halibut Steak Simply Seized,  
Demi-Glace with Buffalo Lardoons and Cipollini Onions \$ 42

or

Scallops and Shrimps, garnished with an Infused Coconut and Citronella Sauce \$ 44

or

Wapiti Medallion finished with a Velvety Vanilla and Bitter Cocoa Sauce \$ 46

or

Lobster from Gaspésie Region, finished with Pink Grapefruit and Basil Emulsion \$ 51

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Strawberry Mille-Feuille, presented with Custard Cream flavoured with Green Tea

or

Shortbread paired with Maple flavoured Mousse, Blueberry Petit Four and Chicoutai Coulis

or

Belle-Hélène Pear Cake

or

Chocolate Truffle Cake

or

Caramelized Apple Pie, Cinnamon Icing

or

Fresh Fruits served in a Crispy Pastry Nest, finished with Mango Sherbet

Coffee, Tea, or Herbal Tea

Frédéric Delsaut, Executive Chef

Rate per person, gratuities and taxes not included.