

COCKTAIL DINATOIRE

HORS D'ŒUVRES

45\$	BEET & GOAT CHEESE VERRINE Lime and pomegrenate
	BRUSCHETTA Toasted bread, Romesco sauce, sun-dried tomatoes and basil
	HUMMUS & GRILLED CAULIFLOWER Paprika infused oil and dukkah
48\$	GRILLED KING OYSTER MUSHROOM SKEWER Sesame and soy sauce
	CHEESE ARANCINI Grana Padano, Romesco sauce
	SALMON GRAVLAX Creamy lemon sauce and pickles
	TEMPURA SHRIMP Sesame and soy sauce
	BEEF CARPACCIO Truffle & parmesan with aioli
	HOMEMADE RILLETTES Mustard and homemade pickle
	CAPRESE Tomato confit
	AVOCADO & TRUFFLES On puff pastry, lime, and jalapeno
	OYSTERS Chef's mignonette

54\$	MIGNERON DE CHARLEVOIX CROMESQUIS Black garlic emulsion
	SALMON TARTAR Caramelized onion confit
	CHICKEN KARAAGE Caramelized onion confit
	MAMA'S POLPETTE Marinara sauce & Parmigiano shaving
	TUNA TARTAR On crispy rice with spicy mayonnaise and tobiko
60\$	BRAISED BEEF ROLL Cultivated mushroom sauce
	ORIENTAL-STYLE BRAISED BEEF Flame-grilled with chimichurri
	TUNA TATAKI Tuna rubbed with adobo sauce
	DUCK SATAY Blueberry relish
	COD FRITTER Tartar sauce
	SEASONAL VELOUTÉ Aromatic garnish
	FOIE GRAS PARFAIT Caramelized onion confit

ALL PRICES ARE PER DOZEN. MINIMUM OF 2 DOZENS PER SELECTION.

GOURMET STATION

\$10.50/person

QUEBEC ARTISANAL CHARCUTERIE

VARIETY OF QUEBEC CHEESES

OUR DESSERT

45\$	CINNAMON CHURROS Salted caramel
	CREAM PUFF Praline mousse
	PAVLOVA Lime and Rasberry cream
	PANNA COTTA Madagascar vanille & fruit jam

48\$	LEMON TARTLET Lemon & thyme cream
	CHOCOLATE MOUSSE Chocolat sauce
	CRÈME BRULÉ Green tea & lemon zest