

BANQUET SERVICE

OFFERED FOR GROUPS OF 20 PERSON AND UP



\$70 3-COURSE MENU

Includes a choice of soup or salad, 2 main course options, and a dessert.

It is possible to replace the salad or soup with 2 appetizer options for an additional 15\$.

\$85 4-COURSE MENU

Includes a choice of soup or salad, 2 appetizers, 2 main courses, and a dessert.

Additional choices of main courses or appetizers can be added for 7\$ per person. A final count must be provided 14 days in advance.

SOUPS & SALADS

POTAGE OF THE MOMENT

Vegetable of the moment, served with bread

CHEF'S SALAD

Mesclun, parmesan shavings, maple vinaigrette, maple sugar pecans, cranberries.

APPETIZERS

SALMON GRAVLAX

Gin and beets, shallot vinaigrette, lime cream.

BURRATA

Squash 2 ways, green dill oil, squash seeds.

FOIE GRAS PARFAIT

Apples and brioche

TUNA TARTAR

Served on crispy rice, sriracha, tobiko.

AVOCADO PUFF PASTRY

Truffle spread, avocado, puff pastry, lime, jalapeno.

BEEF CARPACCIO

Smoked egg yolk, garlic chips, balsamic caviar.

MAIN COURSES

SIRLOIN MEDAILLION

Served with celery and truffle mousseline, roasted root vegetables, and a cultivated mushroom cream sauce.

SEARED CHAR

Cauliflower, gremolata, lemon labneh, dukkah.

DUCK BREAST

Poultry sauce, portobellos mushrooms stuffed with honey, pecans and Chèvre-des-Neiges.

GRILLED OCTOPUS

Romesco Sauce, confit potatoes and black garlic vinaigrette.

BARLEY AND MUSHROOM RISOTTO

With Migneron cheese croquettes and hazelnuts.

ROASTED CAULIFLOWER

with hummus, dukkah, and paprika oil.

DESSERT

RASPBERRY PAVLOVA

Creamy lime, mixed berry coulis

LEMON TARTLET

with meringue and lemon balm

PARIS-BREST

with praline cream

GRILLED PINEAPPLE

with spicy rum

Monsieur Jean.