

BANQUET MENU

OFFERED FOR GROUPS OF 20 PERSON AND UP

\$75 3-COURSE MENU

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

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

***90 4-COURSE MENU**

Includes a choice of soup or salad, 3 appetizers (1 vegetarian option), 2 main courses, and 2 dessert option.

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 (*10 extra per person)

Squash 2 ways, green dill oil, squash seeds.

FOIE GRAS PARFAIT (*8 extra per person)

Apples and brioche

TUNA TARTAR

Served on crispy rice, sriracha, tobiko.

ASPARAGUS CARPACCIO

Roasted buckwheat, pickled Québec asparagus tips, lemon peel–confited asparagus, roasted hazelnuts, and camelina oil.

BEEF CARPACCIO

Smoked egg yolk, garlic chips, balsamic caviar.

MAIN COURSES

SIRLOIN MEDAILLION (*10 extra per person)

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.

ROASTED CAULIFLOWER

with hummus, dukkah, and paprika oil.

BARLEY AND MUSHROOM RISOTTO

With Migneron cheese croquettes and hazelnuts.

DESSERT

RASPBERRY PAVLOVA

Creamy lime, mixed berry coulis

LEMON TARTLET

with meringue and lemon balm

PARIS-BREST

with praline cream

GENOISE CAKE BAR

Poached with silky white chocolate mousse, hazelnut praline diplomat cream, citrus marmalade, flowers and leaves.

Monsieur Jean.