

COCKTAIL RECEPTION

HORS D'ŒUVRES

All prices displayed are per dozen. Minimum of 2 dozens per choice.

\$46

BEETROOT AND GOAT CHEESE VERRINE

Lime and pomegranate

BRUSCHETTA

Toasted bread, romesco sauce, sun-dried tomatoes and basil

HUMMUS AND GRILLED CAULIFLOWER

Paprika oil and dukkah

GRILLED KING OYSTER MUSHROOMS SKEWER

Soy sauce and sesame

CHEESE ARANCINI

Grana Padano, romesco sauce

SALMON GRAVLAX

Lemon cream, pickles

CRISPY TEMPURA SHRIMPS

Soy sauce and sesame

\$49

BEEF CARPACCIO

Truffle and parmesan, aioli

HOMEMADE RILLETTES

Mustard and homemade pickles

CAPRESE

Confit tomatoes

TRUFFLES AND AVOCADO

On puff pastry, lime, jalapeno

OYSTER

Mignonette of the moment

MIGNERON FROM CHARLEVOIX CHEESE CROMESQUIS

Black garlic emulsion

SALMON TARTAR

Labneh, strawberry, wasabi, basil

CHICKEN KARAAGE

Citrus togarashi sauce

MAMA'S POLPETTE

Marinara sauce and Parmigiano shavings

TUNA TARTAR

Crispy rice, spicy mayonnaise and tokibo

\$55

BRAISED BEEF ROLL

Cultivated mushroom sauce

ORIENTAL-STYLE BRAISED BEEF

Flame-grilled with chimichurri

TUNA TATAKI

Rubbed tuna with adobo sauce

DUCK SATAY

Blueberry relish

COD FRITTER

Hand-chopped tartar sauce

SEASONAL VELOUTÉ

Aromatic garnish

\$61

FOIE GRAS PARFAIT

Apple confit

GOURMET STATION

\$15 / pers.

QUEBEC ARTISANAL CHARCUTERIE

SELECTION OF QUEBEC CHEESES

DESSERTS

\$45

CINNAMON CHURRO

CREAM PUFF

PAVLOVA

PANNA COTTA

\$48

LEMON TARTLET

CHOCOLATE MOUSSE

CRÈME BRÛLÉE

Monsieur Jean.