COCKTAIL RECEPTION

HORS D'ŒUVRES

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

BEETROOT AND GOAT CHEESE VERRINE
Lime and pomegranate

$46 **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, pickels

CRISPY TEMPURA SHRIMPS
Soy sauce and sesame

$49 **BEEF CARPACCIO**
Truffle and parmesan, aïoli

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

BEEF TATAKI
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

CINNAMON CHURRO

CREAM PUFF

$46

PAVLOVA

PANNA COTTA

LEMON TARTLET

$48

CHOCOLATE MOUSSE