



## The groomsmen's choice - 5 course menu

Selection of 3 canapés (see canapés menu)

Chef's amuse-bouche

### **Appetizer**

Scallop maki and sesame shrimp, julienned beets with mirin, garnished with gotchukaru korean pepper and mango emulsion

### **Soup**

White beans velouté, smoked paprika oil and chorizo

### **Main course**

Roasted beef filet mignon, diced foie gras, shallot petals and Bordelaise sauce

OR

Atlantic salmon, small clam, citrus and fresh herb vinaigrette

OR

Creamy risotto, wild mushrooms and asparagus, white butter sauce and fresh cheddar from Île-aux-Grues

### **Dessert**

Blackcurrant delight from Île d'Orléans maple biscuit with creamy pistachio

Macaroon

Coffee, decaffeinated coffee and international selection of teas and herbal teas