

CHIC PACKAGE

Price:C$200.00

COCKTAIL

Bar during your cocktail (1 hour), wine and beer

HORS D'OEUVRE
4 bites per person

Cold

Choux pastry stuffed with egg yolk and truffle cream and prosciutto di Parma
Mini smoked salmon pancake, dill sour cream and red tobiko
Puff pastry stuffed with shrimp mousse and lime
Salmon tartar
Beef tartare

Hot

Parmesan crisp, goat cheese mousse and Mujjol caviar
Mini grilled cheese with smoked cheddard
Mini puff pastry with pulled chicken, smoked cheese and green onions
Satay of marinated duck, hoisin sauce with sesame and honey

Vegetarian and Vegan

Spanakopita
Grilled tofu and mushroom brochette
Cucumber roll, olive tapenade, feta, fried capers and chives

DINNER AND PARTY

Toast : sparkling wine

1 glass per guest

1/2 bottle of house wine during dinner

4-COURSE MENU

1 first course per guest

Salmon tataki, black sesame vinaigrette and shisho remoulade.
Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes

Vegetarian or vegan option

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes
Boston lettuce greens, watermelon radish, grilled pears, pecans, feta cheese and smoked eggplant and sherry vinaigrette
Caprese salad with Roman tomatoes, Flor di latte, capers, basil pesto, Maldon fleur de sel, olive oil and balsamic vinegar of Modena
Burrata served with a gazpacho of cherry tomatoes, Kalamata olive powder and marinated red onions
Vegan pasta with coconut cream and smoked eggplant, pine nuts, cherry tomatoes and corn (vegan)

1 second course per guests

Green salad, endives, pomegranate, crunchy parmesan, white balsamic vinegar vinaigrette and marinated bocconcini
Steamed vegetable medley, red quinoa, roasted almonds, fried capers, pickled onions and honey and lemon vinaigrette

Choice of 2 main courses + 1 végéterian choioce

Half smoked Cornish hen with his jus, sautéed mixed vegetables and crushed rutabaga with caramelized onions and raisins
Shrimp and sun-dried tomato crusted salmon steak, spicy potato mille-feuille and sautéed garlic rapini
Long-braised beef scoter, truffle and cheese mashed potatoes, thyme-flavored jus and seasonal vegetables

Vegetarian & Vegan

Marinated and grilled cauliflower steak, bulgur risotto, oyster mushrooms and rosemary sauce (vegan)
Curry marinated tofu sautéed in herbs, pearl barley with asparagus and coconut milk, Yukon gold candied potatoes, King mushrooms
Tagliatelle with sautéed chestnuts, Treviso and duo of maitake and oyster mushrooms glazed with soy and ginger

Orzo risotto with truffle, asparagus flakes, grilled peppers and eggplant, ricotta whipped with pepper and black garlic
Duck breast-style celery root, parsnip purée, braised chicory and beet, kale chips, umami sauce
Gnocchi, sautéed diced butternut squash, Quebec wild mushroom farandole and vegetable demi-glace

Dessert: 1 choice

Yuzu and cinnamon shortcake
Assortment of three sweets (lemon tart, mini Opera cake, macaron)

OPEN BAR 3 hours after dinner