

ELEGANT PACKAGE

Price:C$250.00

OPEN BAR FROM 5PM TO 2AM

COCKTAIL

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

HORS D'OEUVRE
6 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 tartare
Beef tartare
Smoked duck breast, blood orange gel.
Smoked trout rillettes
Salmon gravlax with citrus, dill and boreal spices, artichoke pulp and Meyer lemon supremes
Verrine of foie gras, gingerbread, and vanilla Quebec apple chutney

Hot

Parmesan crisp, goat cheese mousse and Mujjol caviar
Mini puff pastry with pulled chicken, smoked cheese and green onions
Satay of marinated duck, hoisin sauce with sesame and honey
Tiger prawns with coconut milk and lemongrass, coriander oil and toasted sesame
Mini Angus beef burger and onion compote
Mini Wellington

Vegetarien

Potato croquettes with curry sauce
Grilled tofu and mushroom brochette
Cucumber roll, olive tapenade, feta, fried capers and chives
Spanakopita

Truffle cauliflower purée and tortilla chips

DINNER AND PARTY

Toast : sparkling wine

1 glass per guest1/2 bottle of house wine during dinner

4-COURSE MENU

1 first course per guests

Cavatelli with smoked salmon, creamy paprika sauce, dill and fried capers
Beef gravlax with spicy maple syrup, mustard seed caviar and marinated red onions

Vegetarian or vegan option

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes
Steamed vegetable medley, red quinoa, roasted almonds, fried capers, pickled onions with honey and lemon vinaigrette
Green salad, endives, pomegranate, crispy parmesan, white balsamic vinegar and marinated bocconcini
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

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 di Modena vinegar

Vegeterian & Vegan

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

Choice of 2 main courses + 1 végéterian choioce

Filet of sea bass, pan-fried bok choy, fennel with orange caramel and rosemary olive oil

Beef short ribs braised in red wine, potato mousseline with chives and olive oil, served with market vegetables and cooking jus.

Duck leg confit infused with Provençal herbs, sweet potatoes mashed with Sichuan pepper, pan-fried Brussels sprouts and maple syrup sauce.

Nagano pork chop in herb and pistachio crust, blackcurrant sauce, cauliflower purée with ghee butter and turmeric, and caramel apple wedges

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

White chocolate and passion fruit ganache, coconut sponge cake and English sauce with bitter almonds

Assortment of three sweets (lemon tart, mini-Opera cake, macaron)

MIDNIGHT SNACK

Choice of 2 from the following items :

Mini poutine,

Mini burger,

Grilled cheese,

Smoked meat