



**Menus available with our  
packages (starting at  
125\$/person)**

Price: C\$125.00

**Selection of hot and cold hors-d'œuvres**

**Your choice of starter**

Octopus carpaccio, virgin vinaigrette with roasted pine nuts, Niçoise salad with pistou and crunchy vegetable chips

Marinated salmon cubes with lime zest and Quebec sumac, citrus segments and fennel salad with fresh coriander

Duck confit in filo pastry, roasted shallots deglazed with white wine, candied apple and foie gras cubes, Madeira sauce

Smoked salmon, crisp asparagus salad and dill sprouts with balsamic vinegar, citrus sour cream

Fine tart with Matane shrimps, avocado mousseline, candied tomato petals and basil sprouts

Beef tataki, creamy cashews and crisp sweet and sour vegetables, wasabi sauce

Wapiti tartare seasoned with old-fashioned mustard and condiments, smoked bread tile and tomato cubes

Tatin tart with candied peppers and sun-dried tomatoes, ricotta quenelle with Kalamata olives, crisp Bresaola della Valtellina chips and fresh basil coulis

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**Your choice of soup or salad**

Cream of squash, chives and roasted pine nuts

Mushroom velouté with sweet onions and roasted hazelnuts

Chestnut velouté with parsley and crunchy chestnuts

Cream of peppers, pancetta crisps and fresh basil

Lobster bisque, chive and red pepper whipped cream (\$5)

Tomato and pineapple gazpacho with ginger, Bufala mozzarella marinated with Thai basil (\$6)

Bicolor quinoa cooked as a tabouleh, kale sprouts with camelina oil and smoked cheddar

Endive duo Benedictine blue cheese, candied pears and maple pecans  
Romaine lettuce, dried tomatoes, balsamic vinaigrette, goat cheese toast with honey from our  
beehives and pink berries  
Lobster salad, claw served cold with fresh herbs and tail in carpaccio with tomato and basil virgin oil,  
roasted vegetables (\$12)

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## Your choice of main course

Grilled yellowfin tuna steak, Provençal vegetable piperade, crispy asparagus with smoked paprika,  
saffron sauce  
One-side seared salmon, spinach with half-salt butter and roasted peppers, butter sauce with fresh  
dill  
Grilled cod loin, lobster and ricotta ravioli, roasted seasonal vegetables and red pepper cream  
Duck breast cooked with sweet garlic and thyme flower, mashed potatoes with black olives,seasonal  
vegetables, juice with figs and red wine  
Chicken breast stuffed with mushrooms from the Gaspésie, creamy polenta with old cheddar cheese  
and seasonal vegetables roasted with pesto  
Grilled Angus beef rib steak, potato au gratin, roasted seasonal vegetables and pepper sauce  
Beef short ribs braised with red wine, mushrooms, potatoes and baby onions sautéed in persillade  
and glazed mini-carrots  
Sweet curry risotto with coconut milk and fresh lemongrass, roasted vegetables with basil and fried  
tofu cubes  
Rigatoni with Paris mushrooms and green asparagus, tomato coulis and Parmesan cheese  
Rack of lamb grilled in a fresh herbs breaded crust, caponata of vegetables and pink garlic confit,  
thyme juice (\$15)  
Veal chop cooked à la plancha, crispy ingot beans, roasted seasonal veggies with purple garlic,  
morel sauce (\$22)  
Wellington chicken, mushroom duxelles with black truffle oil, Oka cheese and pecans, raisin wine  
sauce (\$8)  
Homemade duck leg confit, sarladaise potato and sautéed porcini mushrooms, mini-carrots and  
turnips glazed with half-salt butter, porto sauce (\$10)  
Surf and turf with Angus beef filet aged for 30 days and large grilled shrimp, potato au gratin with old  
parmesan, Madeira sauce (\$22)

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### Your choice of dessert

Hot chocolate fondant, caramel sauce and red berries

St-Honoré with raspberries and white chocolate

Traditional religieuse au café with vanilla chantilly cream

Cheese cake, salted butter caramel and mini marshmallows

Fresh berries in fresh basil syrup, with citrus zest mousseline and crunchy maple syrup

Dessert Trilogy: Maple sugar crème brûlée, melting chocolate bite and red berries tartlet