



Banquet

APPETIZERS

SEASONAL APPETIZER \$9

SEASONAL LETTUCE, CIDER VINEGAR EMULSION, CARAMELIZED PECANS AND DRIED

CRANBERRIES \$10

GAME TERRINE, ONION CONFIT AND SQUASH MUSTARD FROM MIEL MORAND \$14

BEEF CARPACCIO WITH PARMESAN AND ARUGULA \$15

ASPARAGUS MIKADO WRAPPED IN PROSCIUTTO, HERB-INFUSED TOMATO CONFIT, CREAMY

PARMESAN VINAIGRETTE \$15

PRESSED REGIONAL YELLOW BEET SMOKED SALMON, ARUGULA LEAVES, RED BEET EMULSION

AND MORAND HONEY \$15

TRADITIONAL SALMON TARTARE \$17

BLANCHE DE L'ALCHIMISTE FONDUE WITH REGIONAL CHEESES, BRETZEL, APPLES AND

RAISINS \$17

SALMON STAR ANISE GRAVLAX, MINCED FENNEL, AND GRILLED PINE NUTS \$17

PESTO CREAM GNOCCHIS, PARMESAN SHAVINGS \$20

DUCK FOIE GRAS WITH SIMON TURCOTTE PEAR JAM \$26

SOUPS

SEASONAL SOUP \$8

CREAMY SWEET POTATO SOUP, APPLES WITH PROSCIUTTO CHIPS \$9

PARSNIP, CARAMELIZED PEARS WITH CARROT CRISPS \$9

BUTTERNUT SQUASH WITH MAPLE SYRUP FROM L'ÉRABLIÈRE GILLES PARENT ET FILLES AND

PUMPKIN SEEDS \$9

BEETS AND MORAND HONEY, GOAT CHEESE MOUSSE \$10

CUCUMBER GASPACHO, MINT AND CHÈVRE DES NEIGES CRUMBLE \$10

GASPÉSIE LOBSTER BISQUE \$14

GRANITAS

CITRUS GRANITA \$7

CRANBERRY AND VODKA GRANITA \$9
CANDIED APPLE AND QUI SÈME RÉCOLTE! CIDER GRANITA \$9

MAIN COURSES

SEASONAL MAIN COURSE \$26
PAN SEARED CHICKEN BREAST, L'ALCHIMISTE BEER SAUCE AND CORIANDER \$26
CHICKPEA GALETTE ON SPINACH, SHIITAKES AND HAZELNUT OIL (VEGAN) \$28
SPICED CAULIFLOWER STEAK, COCONUT MILK AND RED CURRY (VEGAN) \$28
PORK SHANK WITH ST-THOMAS MAPLE SYRUP AND TAMARI \$30
PESTO CREAM GNOCCHIS, PARMESAN SHAVINGS \$30
BRAISED PORK CHEEK WITH SWEET GALE SAUCE \$30
POULTRY AND SALMON DUO WITH SAINTE-ELISABETH MUSTARD SAUCE \$31
BRAISED BEEF CHEEK, PEPPER DUNE SAUCE \$32
ATLANTIC SALMON STEAK, SHALLOT WHITE BUTTER, GINGER AND LEMONGRASS \$32
GLAZED DUCK THIGH, QUI SÈME RÉCOLTE! CIDER \$33
BBQ SPARERIBS \$35
DUCK FILLET, QUEBEC GIN SAUCE AND CRANBERRIES \$35
CITRUS WALLEYE FILLET \$37
VEAL FILLET, VIRGIN GREMOLATA SAUCE \$39
BRAISED LAMB SHANK INFUSED WITH LABRADOR TEA \$40
BEEF SHORT RIBS, HORSERADISH SAUCE AND CARAMELIZED ONIONS \$47
ROASTED RACK OF LAMB, GINGERBREAD CRUST, GRAVY BEADED WITH TRUFFLE OIL \$49
LAND AND SEA, VEAL TENDERLOIN CHIMICHURRI AND LOBSTER TAIL, BLACK GARLIC
BUTTER \$49
ISLAND LOBSTER TAILS, LIME BUTTER AND ST-DAMIEN SAFFRON \$59

CHEESES

SELECTION OF FINE CHEESES: STRONG CHEDDAR, SWISS, FRITZ KAISER RACLETTE AND BRIE \$8
SELECTION OF REGIONAL CHEESES: L'ERMITE BLEU, LE CAVEAU AND LE RACLETTE FRITZ \$10

DESSERTS

SWEET OFFERING FROM OUR PASTRY CHEF \$8
BAVARIAN PASTRY WITH BERRIES \$10
PORTUGUESE TARTLET \$10
ST-THOMAS MAPLE MOUSSE, FLEUR DE SEL CRUMBLE \$11

SHORTBREAD LEMON MERINGUE TART \$11
VANILLA CHEESECAKE WITH CARAMELIZED PECANS AND APPLE TUILE \$11
CHOCOLATE ROYALE WITH SEASONAL FRUITS \$12
APPLE AND CARAMEL CRUMBLE \$12
CHOCOLATE LAVA CAKE WITH RASPBERRY COULIS \$14