

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