



ESCOFFIER'S SOUP

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BEETROOT

1837 Rébellion cheese from Montebello, walnuts, orange segments, walnut oil and maple vinaigrette,

CLASSIC BEEF TARTARE

With shallots, capers and gherkins, perfect egg yolk, shoestring fries

GRILLED OCTOPUS AND CALAMARI

White bean salad, lemon-parsley vinaigrette, sun-dried tomatoes and black olives

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FLAT IRON STEAK BOURGUIGNON

DUCK LEG CONFIT

Celeriac roulade with prosciutto, green beans sautéed with shallots, robust poultry jus

COD CHOWDER

Rich broth, carrots, celery, leeks, turnips and pearl onions

POTATO GNOCCHI

Tête à Papineau cheese sauce, sage, squash and chestnuts

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CLASSIC TATIN TARTE

PRICE INCLUDED IN CHRISTMAS PACKAGE



AUX | CHANTIGNOLES

N'hésitez pas à nous mentionner vos besoins et restrictions alimentaires. Notre objectif est de soutenir et d'appuyer de façon constante l'utilisation de produits locaux, de poissons sauvages qui ne sont pas en voie d'extinction et de porcs et volailles élevés naturellement sans hormones. Taxes et services en sus. Table de 8 et plus, 15 % applicable.

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available. Our goal is to consistently embrace and support the utilization of local raised produce, wild sustainable fish and natural hormone-free pork, poultry and protein. Tax and service not included, for groups of 8 and more, 15% is applicable.



**LOBSTER BISQUE,
COFFEE-INFUSED WHIPPED CREAM**

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WALDORF SALAD REVISITED

Slow-cooked celeriac, textured apples, fresh cheese mousse, cider jelly and hazelnuts

DUCK TATAKI

Black lentil salad and Taro Chips

SEA BASS AND OYSTER TARTARE

Chives, red onions, marinated shallots, yuzu and crispy rice paper

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VEAL SHANK

Creamy polenta, braised salsify, roasted Jerusalem artichokes and parsley-lemon-olive gremolata

CHICKEN BREAST

Vol-au-vent with mushrooms, onions, peas and carrots, chervil oil, reduced poultry jus and herb-infused cream

SALMON KOULIBIAK

Beurre blanc with red wine and carrot purée

SAFFRON-INFUSED RISOTTO

Seasonal vegetable, cipolini onions, savory herb meringue

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CHOCOLATE LOG AND PORT

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MUSHROOM BISQUE

Raw button carpaccio, parsley oil, caramelized shallots and crispy garlic

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ENDIVE TATIN

Apples and feta, beet coulis

FOIE GRAS TERRINE

Pear poached in red wine, haskap berry compote, gingerbread brioche

SCALLOP CARPACCIO

Truffle vinaigrette, mandarins, ginger, citrus and cauliflower tabouleh

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BEEF WELLINGTON

Périgourdine sauce, green beans and potato gratin

TURKEY BALLOTINE

Cranberry poultry reduction, balsamic-glazed Brussels sprouts, parmesan-infused sweet potato purée

HALIBUT WITH CAVIAR BISQUE

Fresh cauliflower purée, green cabbage stuffed with crab and lobster

RICOTTA AND LEMON RAVIOLI

Creamy basil and walnut sauce, truffade, Manchebello tuile and marinated chanterelles

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MONT BLANC WITH QUINCE AND CHESTNUTS

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