



# Menu

## Valentine's Day



### Amuse-bouche

Oyster and ice cider sabayon

### Appetizers

#### Lac Brome Foie Gras

Ballotine, cocoa sauce, grilled figs, roasted hazelnuts, brioche bread

or

#### North Shore Scallops

Crudo-style, citrus emulsion, watermelon radish,  
pomegranate seeds, tapioca chicharrón

or

#### Wild Mushroom Velvet Soup

Slow-cooked perfect egg, truffle crème fraiche, porcini powder and herbs

### Main Dish

#### AAA Beef Tenderloin

Red onions and port jam, crispy and tender potatoes, grilled  
maitakes mushrooms, black garlic beef juice

or

#### Trout De Bobines

Beet and squash spaghetti, pumpkin seed crumble,  
spicy maple beet juice

or

#### Lobster Risotto

(Vegetarian option available)

Lobster bisque, squids, clams, sweet peas, salicornia persillade,  
Parmesan espuma

### Desserts

#### Cherry Amour Pavlova

Meringue, compotée de griottes et de groseilles, panna cotta à la  
vanille de Madagascar

or

#### Lovers' Chocolate

Chocolate mousse, custard insert, cocoa nibs



LACTOSE-FREE



GLUTEN-FREE

If you have any food restrictions, please advise us.

\*Taxes and service not included. A royalty corresponding to 3% of the indicated price will be added  
your invoice. This royalty corresponds percentage contribution set by Tremblant Resort Association.