



CHRISTMAS MENUS 2020

**LE COMPTOIR
AND BANQUETS**

LE COMPTOIR
CUISINE DU MARCHÉ

#fairmontTremblant

LECOMPTOIRTREMBLANT.COM



GROUP MENU

FESTIVE HORS D'OEUVRE BOARDS

**2 boards per person, 1 cold and 1 hot
\$25 per person, 15 people minimum**

COLD

Tomato and eggplant bruschetta, parmesan shavings

Gingerbread croutons topped with foie gras mousse

Smoked duck breast, fig and goat cheese
on croutons

HOT

Crab cakes, saffron aioli

Mini grilled melt with 1608 cheese,
wild mushrooms

Oka cheese, apple and almond bites
with honey

Hors d'oeuvre can be added to all our menu offers.



THE CLASSIC - 3 COURSES: 1 choice of soup, main course and dessert
THE GOURMET - 4 COURSES: 1 choice of soup, starter, main course and dessert

Same choice of starter for the whole group and a maximum of two predetermined main course choices

SOUPS

Parsnip and lemon soup, salted herb crumble garnish

Cream of wild mushrooms and black garlic

Cream of onion soup with port

STARTERS

Figs, Parmesan and prosciutto

Arugula, radish, pear vinaigrette

Smoked scallops, fennel and blood orange remoulade, pomegranate jelly

Beef tartare, daisy buds, km12 gin mayonnaise, apple-perfumed cheddar, focaccia with herbs

Foie gras terrine Choux Gras style, brioche, marmalade (\$8 extra)

MAIN COURSES

Turkey, chesnut and cranberry paupiette 48 | 56

Angus beef tenderloin (4 oz) and grilled lobster tail 60 | 68

Roasted Icelandic cod, artichoke mousseline, lemon and long grain pepper 54 | 62

Pan-seared chicken supreme, smoked apple cheddar and prosciutto, Christmas wine sauce 44 | 52

DESSERTS

Chocolate Royal

Giant pastry puff with dulce de leche

Black Forest Christmas mini log cake



MENU

LIVE AT LE COMPTOIR

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25 pax minimum

Same choice of starter for the whole group.
Maximum of two predetermined main course choices.

STARTERS

Butternut squash soup, herb crumble and
Parmesan croutons

or

Fennel salad with figs, grapefruit, bacon, pear
and mustard vinaigrette, roasted hazelnuts

or

Salmon tartare, Dune Pepper, km12 gin mayonnaise,
French shallots and crispy panko

MAIN COURSES

Beef Wellington, morel mushroom sauce,
potato mousseline, root vegetables with honey 65

or

Lobster medallions, sea urchin cream, smooth celeriac,
winter vegetables and thyme 68

or

Leg of red deer, sweet gale and full-bodied jus, mashed
roasted buttery parsnip and roasted vegetables 63

DESSERTS

Tailor-made chocolate fondue

or

Black Forest Christmas mini log cake

or

Holiday puffs (dulce de leche)



GROUP MENU

LIVE STATION

LIVE STATION with Table Service

20 pax minimum

*Chef Station : \$60/hour (minimum 3 hours)

Oyster bar

(6 oysters per person) 22

Le Comptoir Express:

2 mini sliders, 1 mini poutine 18

The South Side:

Single serving nachos with cheese and toppings,
two mini tortillas, chicken and beef 20

The North Side:

Cheese fondue, croutons, local Grisons meat,
ham and crunchy vegetables 22