

EVENING MENU



APPETIZERS

DUCK WINGS (6 OR 12)	14\$ 28\$
<i>Tao sauce</i>	
SAUTÉED SHRIMP	15\$
<i>Garlic and lightly spiced lemon.</i>	
SHRIMP COCKTAIL	16\$
<i>Homemade cocktail sauce, grilled lemon.</i>	
BUFFALO MOZZARELLA PESTO COULIS, ANCESTRAL VINAIGRETTE	17\$
<i>Pesto coulis, ancestral vinaigrette.</i>	
SALMON GRAVLAX	17\$
<i>Blinis with full-flavored mascarpone.</i>	
BEEF CARPACCIO	19\$
<i>Fig vinaigrette, marine mushrooms, pine nuts, parmesan shavings.</i>	
PAN-SEARED FOIE GRAS WITH CALVADOS	24\$
<i>Brioche bread, caramelized apples.</i>	
PAN-SEARED SCALLOPS PROVENÇAL	24\$
GIANT SHRIMP DELIGHT	50\$
<i>3 giant shrimps, homemade cocktail sauce, grilled lemon.</i>	

MAIN COURSES

CORNISH HEN	33\$
<i>Forestiere sauce, sweet potato aligot, seasonal vegetables</i>	
PAN-SEARED HALIBUT	35\$
<i>Leek velouté, basmati rice with turmeric and cranberries</i>	
LUNETTE TRUFFLE PASTA	36\$
<i>Sage sauce, duck confit, wild mushrooms, mascarpone, green onions, and sweet corn.</i>	
FILET MIGNON (8 OZ)	57\$
<i>Forestière sauce, sweet potato aligot, seasonal vegetables.</i>	
VEAL CHOP	60\$
<i>Sage sauce, sweet potato aligot, seasonal vegetables.</i>	
CHATEAU MIGNON (8 OZ) WITH TRUFFLE AROMAS	82\$
<i>Served on a grilled mushroom, garnished with a slice of pan-seared foie gras, with cognac sauce, dauphinoise potatoes, and seasonal vegetables.</i>	

SIDES

EXTRA SAUCE	\$4
<i>Choice of sauce : forestière sauce, sauge sauce, cognac sauce, red wine sauce, Maple sirop & bacon sauce.</i>	
FRIED OLIVES	8\$
<i>served with herb yogurt.</i>	
SAUTÉED MUSHROOMS WITH COGNAC.	12\$
EXTRA GIANT SHRIMP	17\$

DESSERTS

À LA MODE.	5\$
VANILLA ICE CREAM WITH MIXED BERRIES	8\$
RASPBERRY SORBET.	10\$
VANILLA CRÈME BRÛLÉE.	12\$
CARROT CAKE.	13\$
CHOCOLATE FONDANT.	13\$
<i>Compote of mixed berries, salted caramel</i>	
GARDENER'S TART OR LEMON TART.	13\$

TAXES AND GRATUITIES ARE NOT INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE