



**Sit down dinner**  
**Starting at \$75**

**Chef's choice 3 canapés**

**Soup or salad (extra \$8)**

Carrot and mango soup  
Wild mushroom soup with hazelnut foam  
Smoke duck salad, port poach pear, sweet walnut and fig dressing

**First course**

Beef tataki, snap peas and coconut milk soba noodles  
Salmon gravlax warmed in olive oil, grainy mustard and basil virgin sauce  
Seafood casserole, crab bisque, crab meat, Giant prawn, scallops and fish  
Pan seared scallop, green pea purée, lobster oil, foie gras torchon, spiced rum jelly and vegetable shoots  
Beef tartar Garçons poêlés style

**Main course**

Duck duo: roasted breast and Garçons poêlés cassoulet with roasted vegetables  
beet and raspberry sauce  
Seafood casserole, crab bisque, giant prawn, scallop, fish, grilled apple bread  
Elk osso bucco with chanterelles and hedgehog mushroom,  
caramelized shallots and parsnip purée, root vegetables  
Beef filet, vegetable crock-pot and pepper sauce  
Lamb duo: grilled rack, braised shoulder, reggiano and spinach risotto, black cherry sauce  
Lamb shank confied and served with wild mushroom and truffle oil du Puy lentils  
Veal cutlet, orange and madera sauce, truffle oil potato mash  
Bone in veal eye of round, blackberry port sauce, wild mushroom risotto and root vegetables

**Cheese plate (extra \$10)**

Riopelle and ice cider jelly, mix green salad  
Ciel bleu de Charlevoix, port poach pear  
Mix cheese platter

**Dessert**  
**or**  
**Bite size dessert**



**Available on delivery:** soups (\$15/litre), Seafood casserole (\$30/2 portions), Cassoulet Garçons poêlés (\$30/2 portions), Lamb shank (\$20/1 portion), Elk Osso bucco (\$20/1 portion), Spaghetti sauce (\$15/litre)