



Mardi 31 Décembre 2024

\$119.00 (Plus Tax, Alcohol & Gratuity) **All menu items are subject to change according to availability**

\$179.00 (Menu with Complementing Wines)

premier

TARTE PROVENÇALE

Roasted Tomato Basil Tart, Pistou | *Wine Pairing TBD (3oz.)*

FOIE GRAS POËLÉ

Pan Seared Foie Gras, Spiced Pear Conserve | *Wine Pairing TBD (3oz.)*

VOL-AU-VENT AUX ESCARGOTS

Puff Pastry, Escargot, Garlic Butter, Chestnut, Red Wine Reduction | *Wine Pairing TBD (3oz.)*

BISQUE DE CREVETTES

Shrimp Bique, Chives, Cripsy Celeriac, Poached Shrimp | *Wine Pairing TBD (3oz.)*

deuxième

SALADE DE BETTERAVES

Roasted Beet, Lamb's Leaf Greens, Roquefort, Roasted Walnut Vinaigrette | *Wine Pairing TBD (3oz.)*

SALADE VERTE

Mesclun Greens, Parmesan, Red Wine Vinaigrette | *Wine Pairing TBD (3oz.)*

SALADE DE SAISON

Endive, Escarole, Radicchio, Snow Peas, Black Truffle Vinaigrette | *Wine Pairing TBD (3oz.)*

troisième

NOIX DE SAINT-JACQUES POËLÉES

Pan Seared Sea Scallops, Carrot Purée, Broccoli, Black Truffle Oil

Wine Pairing TBD (4oz.)

MAGRET DE CANARD GRILLÉ

Grilled Duck Breast, Pommes de Terre Rösti, Haricots Verts, Cherry Compote

Wine Pairing TBD (4oz.)

LOUP DE MER POËLÉ

Pan Seared Bronzino, Cherry Tomato Confit, Celery Root Purée, Sauce Vierge

Wine Pairing TBD (4oz.)

TOURNEDOS DE BOEUF GRILLÉ

Grilled Beef Tournedos, Potato & Cauliflower Gratin, Mushrooms & Vegetable Fricassé

Wine Pairing TBD (4oz.)

desserts

CRÈME CARAMEL À LA FRAISE ET PISTACHE

Strawberry Pistachio Crème Caramel

Wine Pairing TBD (2oz.)

MILLE FEUILLE AU CITRON

Puff Pastry Napoleon, Vanilla Citron Crème Patissiere

Wine Pairing TBD (2oz.)

GÂTEAU AU CHOCOLAT NOIR ET À L'ORANGE

Dark Chocolate Orange Opera Torte | *Wine Pairing TBD (2oz.)*

