

Menu Choices for lunch served in the Pavilion

Please select one or two appetizers, a main course and dessert from the following options to create your group's 3 or 4-course fixed menu. We will gladly service special requests (dietary, vegetarian etc.) but these must be pre-ordered at least 4 days in advance.

Our sommelier would be pleased to suggest wines to accompany your meal.

3-course menu \$47 (+ tax & service)

4-course menu \$59 (+ tax & service)

Also available is our \$76 tasting menu

created by award winning

Chef Charles Part

Other Courses which can be added

Canapés (see menu)

Québec Artisanal Cheeses \$12.50

SOUPS

Chilled cucumber and tomato soup
garnished with Matane shrimps, basil and yogurt

Chilled or hot vichyssoise soup
garnished with chives, black pepper and crème fraiche

Chilled or hot wild mushroom soup with fresh tarragon and a touch of cream

APPETIZERS

Maple-balsamic glazed home smoked trout served on salad à la crème with radishes,
dill and green onion

Game terrine with hazelnuts, served with homemade chutneys

Basil and Parmigiano Reggiano mousse served on garden tomato
with extra virgin olive oil, aged balsamic and toasted pinenuts

Chicken liver paté with brandy and pistachios
served with crostini and New Brunswick partridgeberry compote

Shrimp balls sprinkled with toasted coconut served on napa and
fresh coriander salad tossed with a spicy chili and sesame dressing

Salad Fougères: mixed greens tossed with sautéed lardon bacon,
fresh Papineauville chèvre and homemade vinaigrette

MAIN COURSES

Grilled grainfed chicken breast from Ferme aux Saveurs du Monts with a local honey, rosemary and red wine jus served on white beans à la grèque with cherry tomatoes, red onion, orange, fresh herbs, extra virgin olive oil and aged balsamic

Wild mushroom pasta with cepes, chanterelles, morels, portabello, tarragon port, white wine, Brie, Parmigiano and a touch of cream
(vegetarian but can also be prepared with a grilled chicken breast topped with a spoonful of fresh pesto)

Quebec duck confit served on mixed greens with a New Brunswick partridgeberry dressing and local fresh chèvre

Grilled AAA Alberta beef with salsa verde served on truffled potato salad and ratatouille
additional \$7.00

Wild Arctic Char with a maple balsamic glaze served on Puy lentils with cucumber and sour cream ringed with a fresh tomato and basil salad

Sous vide lamb shoulder finished on the grill, served with a red currant and roasted garlic lamb jus on a minted pea and Yukon Gold potato salad and grilled summer vegetable vinaigrette

DESSERTS

Seasonal fruit and almond tart
(strawberry, raspberry, apricot, plum, cherry, pear, currant, apple, etc. depending on season)

Strawberry shortcake

Dark chocolate terrine with black currant compote and crème fraîche

Fresh lemon cheesecake with summer berries and financiers

Passion fruit tart with fresh berries

Maple pecan pie with whipped cream and raspberry sauce

Classic vanilla crème brûlée with biscuits

A Selection of Artisanal Québec Cheeses

\$12.50/person (2 oz)

Accompanied by a selection of crisp breads, nuts and fruit

\$76.00 Tasting Menu

This menu showcases several sparkling flavours in smaller sized portions

Amuse bouche

Iced seafood bisque garnished with scallop brunoise

Grilled, maple balsamic glazed wild Baffin Island Arctic Char served on brandade

Moultard duck breast, cured and slow smoked in house served with a New Brunswick partridgeberry

Grilled triple AAA Angus beef tenderloin with a Bleu Benedictine butter and porcini jus served on roasted garlic potato fondant with fresh garden tomatoes and basil

Dense bittersweet chocolate terrine made with locally produced 76% chocolate from Olivia chocolatiers served with fruit or berry of the season compote and crème fraiche