

# Evening Menu

## Evenings Soup 9.

### Appetizers 17.


Cold-smoked salmon tartar, fir jelly, green apple, pine nuts

 Braised bacon in La Piquê Honey, fried Brussel sprouts, sour cream, grated foie gras

 Smoked carrot and beet tartar, hazelnut, bagel chips


Poultry liver mousse, salted granola, honeyberry jelly, mustard seeds, croutons

Salmon gravlax with beet and Azimut vodka, beet cloud, salmon caviar


 Bison carpaccio, quail egg, marinated honey mushroom, garlic blossom vinaigrette **5 extra**

### Main Courses 34.

  Sautéed King mushroom scallops, sunflower seed risotto, green juice

 Rabbit saddle wrapped in crispy bacon, creamy polenta, sautéed mini corn, coal pop corn

Saint-Alexis-Des-Monts trout, artichoke purée, tomato, orzo

 Duck breast, candied leek, sautéed and puréed Jerusalem artichokes, buckthorn berry juice

Beef shoulder filet, mini King, sweet potato purée with hazelnut butter

5oz-beef filet mignon with Montreal spices, fried shrimp, potato purée with cheese curds **15 extra**

### Evening Sweets 10.

 Fall spiced crème brûlée

Maple pouding chomeur, vanilla ice cream

 Vanilla ice cream, Chic Choc rum caramel, caramelized nuts

 Québec ripened cheeses, apple butter, popcorn, figs in Porto **6 extra**

For guests on a package, please make your own 4-course table d'hôte menu, including a soup, an appetizer, a main course and a dessert. The extras on certain items are not included.

 Gluten free  Vegetarian  Vegan

**Service and administration fees are included, taxes are not included**