

OCTOBER 16.17

dinner menu

ENTRÉES

appetizers

CÔTELETTES D'AGNEAU | \$26

grilled New Zealand lamb
lollipops topped with crushed
pistachios and tzatziki.

BRIE AU FOUR | \$19

baked brie with pepper jelly,
toasted pecans and pickled red
onion served with toast points.

DESSERT

dessert

TARTE À LA PATATE DOUCE | \$15

sweet potato pie with a graham
cracker crust, bourbon-caramel
pecan sauce and brown sugar
whipped cream.

PLATS

main course

LE STEAK DIANE | \$65

pan seared filet mignon topped with
mushroom pan sauce and served with a
hasselback potato and blistered haricot verts.

PORC GRILLÉ | \$58

grilled pork chop topped with cranberry
compote, served sauteed cabbage, apples
and maple roasted carrots.

ESPADON GRILLÉ | \$62

grilled swordfish topped with an olive-caper
relish over a bulgur wheat salad with baby
arugula, tomatoes, feta and shaved onion.

*each main course is served with a mixed
greens salad : fresh citrus, toasted almonds,
pomegranate seeds, feta and honey vinaigrette.*

CAVIAR SERVICE

served with accoutrements: blinis, boiled egg, dill, shallot, capers and crème fraîche.

OSETRA 28G* | \$200

SIBERIAN 28G* | \$140

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness