

Join us for our Tasting/prix fixe menu. The menu features **5 courses** with the choice of entrée, main and dessert. You will also receive the amuse, soup and cheese platter with your meal.

To enhance your dining pleasure, **Graham Howes** and his bass player will be playing some light jazz music from 7 pm to 10 pm.

A memorable, magical night for all...



### amuse bouche

Foie gras mousse layered with cranberry coulis

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### maple sweet pea soup

Traditional Québécois maple sweet pea soup with crème fraiche

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les entrées (choice of one):

### Fennel and goat cheese salad

Fennel and goat cheese cheese salad with champagne vinaigrette

or...

### Baby scallops

Baby scallops served on brussel sprouts with foie gras crème

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les plats principaux (choice of one):

### Beef Tenderloin

Wild boar bacon wrapped beef tenderloin topped with blue cheese, creamy mashed potatoes and vegetables

or...

### Sea bass

Served with beurre blanc and vegetables

### Cornish hen

Cognac glazed cornish hen served with wild mushrooms and rice

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### cheese plate

Traditional Québécois cheeses

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les desserts (choice of one):

### Rosemary crème brûlée

A hint of rosemary infused crème brûlée

### Strawberry mousse merengue

Served with fresh berries

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### \$50 per person

tax + gratuity extra