

2016 CARNAVAL MENU

9:00 a.m. sitting

\$28



APPETIZER

Soft-boiled egg, spruce tip hollandaise, spinach foam, pureed beets, pickled shallots, rosemary crumble, mustard sprouts, with your choice of

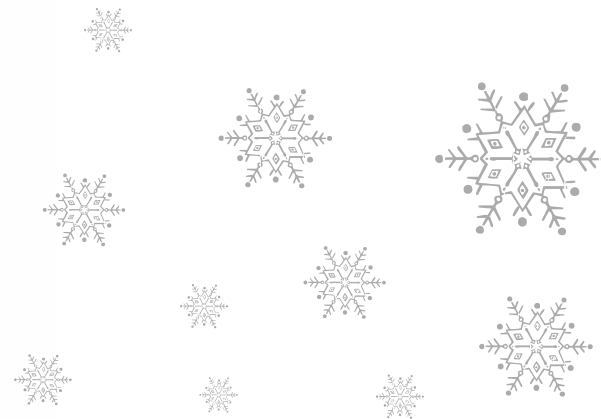
Smoked salmon and northern shrimp
or

Veal loin cooked sous vide and pulled beef cheeks braised in amber beer

MAIN COURSE

THREE meat-filled brioches: **venison**, with mushroom duxelles and cedar sauce; **bone-in ham** with Sortilège sauce (Sortilège, a Canadian whisky and maple syrup liqueur); **poultry** with liver and port parfait and sea-buckthorn sauce
Pureed celery root, Brussel sprout leaves, carrots and cranberry confit

*Le
Parlementaire*



CHEESE TABLE

Assorted Québec cheeses and Mamirolle fondue, a platter of grapes, croûtons, fresh breads, dried fruit and caramelized nuts

DESSERT TABLE

Carnaval cake, chocolate fountain, fruit brochettes, maple butter crêpes, sweet treats, sugar-and-cinnamon-coated beavertails

2016 CARNAVAL MENU

Noon sitting

\$32



MISE EN BOUCHE

Vegetable tartare:

Pureed butternut squash, ox-eye daisy capers, 4-year-old
Perron cheese tuile, fennel, parsnip, beets, radishes,
red onion, dill

COLD APPETIZER

Creton quenelle, Île d'Orléans blackcurrant compote,
bannock

HOT APPETIZER

Soft-boiled egg, spruce tip hollandaise, spinach foam,
pureed beets, pickled shallots, rosemary crumble,
mustard sprouts, with your choice of

Smoked salmon and northern shrimp

or

Veal loin cooked sous vide and pulled beef cheeks braised
in amber beer

*Le
Parlementaire*



MAIN COURSE

THREE meat-filled brioches: **venison**, with mushroom
duxelles and cedar sauce; **bone-in ham** with Sortilège
sauce (Sortilège, a Canadian whisky and maple syrup
liqueur); **poultry** with liver and port parfait and
sea-buckthorn sauce

Pureed celery root, Brussel sprout leaves, carrots and
cranberry confit

CHEESE TABLE

Assorted Québec cheeses and Mamirolle fondue,
a platter of grapes, croûtons, fresh breads, dried fruit
and caramelized nuts

DESSERT TABLE

Carnaval cake, chocolate fountain, fruit brochettes, maple
butter crêpes, sweet treats, sugar-and-cinnamon-coated
beavertails