



Dinner Banquet Menus 2010

Menu 1

\$ 43.00/pers.

Tax & Service are extra

Mixed greens / fine herbs / orange and
balsamic dressing

≈

Corn-fed poultry glazed with maple syrup /
cream of shiitake

or

Roasted salmon / emulsified olive oil/ lovage
and lemon

≈

Grand Marnier mirror / orange caramel

≈

Home-style bread & butter rolls

≈

Tea or coffee

Menu 2

\$ 49.00/pers.

Tax & Service are extra

St-Gabriel's terrine / black cherry chutney

≈

Piglet medallion / Savoy-style cream /
tender vegetables

or

Roasted cod / lemon white butter / star
anise

≈

Tarte moelleuse au chocolat

≈

Home-style bread & butter rolls

≈

Tea or coffee

Menu 3

\$ 55.00/pers.

Tax & Service are extra

Oka pearls fritter / tomato salsa

≈

Thick beef steak in a mushroom crust /
parmesan shavings

or

Walleye pike fish 'casse-noisette' style /
tender vegetables

≈

Crisp chocolate bomb

≈

Home-style bread & butter rolls

≈

Tea or coffee

Menu 4

\$ 68.00/pers.

Tax & Service are extra

Crispy shrimp and vegetable roll / wakame
garnish

≈

Salmon duet tartar / cucumber agar-agar /
dill and lemon cream

≈

Thick medallion of veal / slice of foie gras /
morel / Cognac

or

Wild bass / dried tomato preserved / orange
zest and fine herbs

≈

Chocolate lovers

≈

Home-style bread & butter rolls

≈

Tea or coffee