



HORS D'ŒUVRES

COLD

- ❧ Cold Foie gras Terrine with pollen and straw wine, served with brioche bread and jelly wild rose petal - \$31/dz
- ❧ Tortilla topped with mango and avocado, cilantro and homemade mayonnaise lime and Curry - \$24/dz
- ❧ Foam goat cheese & pesto Nasturtium, maple jelly, on foccacia crouton - \$26/dz
- ❧ Cherry tomato salsa topped with vegetables and yogurt lime - \$24/dz
 - ❧ Rolled Veal grilled on Vine Wood with foie gras - \$30/dz
- ❧ Quenelle of Trout Tartar, multicolored roasted peppers, marinated in Gin Ungava - \$30/dz
 - ❧ Angus Beef Tartar Riverview Farm, White Truffle Oil - \$32/dz
- ❧ Buffalo carpaccio with Graam Masala, cocoa butter, sprout gardens and balsamic caramel - \$27/dz

HOT

- ❧ Bundle of duck & wild mushrooms - \$29/dz
- ❧ Bundle lamb confit & wild mushrooms - \$30/dz
 - ❧ Bundle of wild mushrooms - \$28/dz
- ❧ Homemade Cocktail sausage piglet with wild mushrooms, spices St-Gapore, and his duo of wild mustard - \$27/dz
 - ❧ Guinea fowl supreme Satay Sauce Silk Road \$32/dz
- ❧ *Mini Croque* (Wild mushrooms and Laurentian cheese) - \$28/dz

Two (2) dozen minimum is required for each item

We will be open and flexible to all your requests