



# Couleurs Gourmandes

## Menu Chef at Home 2014

**Mont-Tremblant**

*Catering*

**&**

*Home Chef*

*Cooking lessons*

*Wild Mushroom picking*

**Chef Frédéric Baësa has worked in International & European cuisine for the past 18 years. He wishes to share with you his culinary experience that he has acquired from the days he lived on a farm in the Pyrenees and developed a passion for wild mushrooms and native plants. He exercised his profession in France, Switzerland, England and in the Laurentians.**

**The Couleurs Gourmandes Team is happy to make your meal a memorable one at the location of your choice!**

**Succumb to the temptation!**

**and...**

**Bon Appetit!**



## GREATE YOUR OWN MENU

(APPETIZER + MAIN DISH + DESSERT)

(PRICE OF THE MENU IS STATED ON THE MAIN DISH APART FROM EXCEPTIONAL CHOICES)

### APPETIZER CHOICES

- ☞ Summer Salad, Shredded duck confit, orange supreme and honey vinaigrette wildflowers
- ☞ *Cassolette* of Wild Mushrooms picked by the Chief, organic garlic flower, fried in duck fat
- ☞ Cream of Lobster, lobster frayed, orange zest, and aromatic truffle mousseline
- ☞ Buffalo Carpaccio with Gram Masala, cocoa butter, garden's sprouts and balsamic caramel
- ☞ Duo Ravioli with duck confit and wild mushrooms, fried in duck fat, shaving of cheese, flavored with pesto Capucine
- ☞ Trout dome aquaponics cultures Ste-Agathe des Monts, sauerkraut marinated in Rose Bay, Corégone (whitefish) caviar whipped cream and dill
- ☞ Layered trout, multicolored peppers roasted, marinated in Gin Ungava + \$3
- ☞ Cream of wild mushroom, topped with creamy cloud *Bealmier* Fir + \$5
- ☞ Cold Foie gras Terrine with pollen and straw wine, served with brioche bread and jelly wild rose petal + \$7
- ☞ Plate Hunter, homemade cold cuts (Ham Country Boar, Red Deer dried, Quebec smoked Veal on Vine Wood) + \$8
- ☞ The Trio platter from local Laurentian farmer: Thigh squab confit in foie gras, Panned fried wild mushrooms, thinly sliced of lamb confit, mixed salad, raspberry dressing + \$9
- ☞ Buffalo tartar from the Grand Duke farm, wild salad and maple vinaigrette + \$10
- ☞ Duck liver Quebec sautéed with Cardamom, Pear Tatin and cheese from the area, served with a smoked game stock + \$10



## MAIN DISH CHOICES

- ✧ Rose des Vents's Chicken breast, stuffed with porcini serve with a wild game sauce, and forbidden rice and finely diced vegetables + \$65
- ✧ Shank Angus beef, Riverview Farm with flavors of pine, simmered with forgotten vegetables, served on a bed of spaetzle + \$65
- ✧ Escalope of Trout Laurentian, butter cedar and avalanche of vegetables, along with red and black rice+ \$65
- ✧ Cassoulet of guinea fowl, Piglet sausages and Wild Boar bacon+ \$70
  - ✧ Wild Boar braised served over Tagliatelle + \$70
- ✧ Medallion Buffalo, Spice-cruste Mushrooms Boréal and Mycero, demi-glace infused Labrador tea, accompanied by wild mushroom risotto + \$75
- ✧ Morgan Farm Supreme Guinea fowl, stuffed with Laurentian cheese and dried red deer, flambéed with Gin Ungava cream sauce + \$75
- ✧ Fan shape cut of lamb confit Farm Venne, Chanterelle sauce, Yukon Gold Rosti Potato, and small wild vegetables (in season) + \$75
- ✧ Veal medallions grilled Vine Wood, cream sauce mounted with foie gras, accompanied with wild mushroom Risotto + \$85
- ✧ Lacquered Duck Breast served with Raspberry Liquor from La Conception, Dauphine potatoes with Truffles + \$85
- ✧ Prime Rib of Angus beef from Riverview farm, served with juices, scalloped potatoes and seasonal vegetables + \$90 (8 persons min.)





## LAURENTIAN CHEESE PLATTER

Fine Laurentian cheeses platter, various bread and Chef's fresh fruits + \$8  
Served with mix salad and Balsamic Caramel dressing + \$2



## DESSERT CHOICE

☞ Maple Creme Brulee

☞ Puff pastry with pears, almond cream and caramel wintergreen

☞ Layered Bavarian with Chocolate, Raspberry and Honey from La Conception

☞ Trio of sorbet and fruit



Homemade foccacia bread

Labrador Tea

(Minimum of 6 persons or minimum income of \$390, before tax and gratuity)

We will be open and flexible to all your requests



## General information about our service policies and rates

### Service charge and taxes

A service charge of 15% (including handling, set up and service) and taxes are applicable on food and beverages.

### Agreement and deposit:

At the time of signing the agreement, namely, when the event, menu, date and time are set, the client agrees to pay, as an initial deposit, 50% of the estimated total cost.

### Garanties:

Please notify Couleurs Gourmandes, at least seventy-two (5) days before your catering function, the exact number of guests who will be present. This number will be the final guarantee for the preparation of food, as well as billing.

### Final Payment:

The final amount must be paid the day of the event by cash or check.

### Price: Home Chef:

The service includes a Chef for a minimum of four (4) hours. Any additional hour will be charged at an additional cost of \$ 50.00 / hour

### Price: Server at home:

The service includes the server for a minimum of four (4) hours, for a group of 10 persons or more. Any additional hour will be charged at an additional cost of \$ 35.00 / hour

### Other services:

- Rental: dishes, cutlery, glassware, table and chairs, tablecloth or decor. Prices upon request.
- Home chef or cooking classes for you and your guests at your home. Cook a meal that you can then enjoy at your table.
- Wine and food pairing & bar service
- Mushroom Picking and tasting (June to October) A two-hour guided excursion in the area and tasting with a glass of wine.

Chef Frédéric Baësa

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