



Valentine's Day Menu

7 courses

\$95 per person

taxes and service charges extra

1st course

Soup of the day with garnish

Small green salad

2nd course

Zucchini and goat cheese pastry with mint

Garlic escargots

Fresh Bloody Caesar oysters (4)

3rd course

Burrata, hot-smoked trout, arugula, truffle oil

Falafel trio, hummus, sweet potato purée, cumin, lime, tabbouleh

Raclette casserole, prosciutto, salami, pickles

Asian-style tuna tataki

Melted Camembert, spiced maple syrup, figs, roasted almonds, fresh thyme

Sharing suggestion

Ravioli duo: lobster and truffle filling, gratinated, chorizo sauce. Arugula,

tarragon butter bread

Daily inspiration

4th course

Lemon limoncello granita



5th course

Flank steak, foie gras demi-glace

Potato of the day and seasonal vegetables

12 oz AAA striploin steak, foie gras demi-glace (+\$10)

Potato of the day and seasonal vegetables

Confit guinea fowl leg, cherry and honey demi-glace

Potato of the day and seasonal vegetables

Black cod, creamy white wine sauce, sesame and roasted nuts

Potato of the day and seasonal vegetables

Ravioli duo: lobster and truffle filling, gratinated, chorizo sauce. Arugula,

tarragon butter bread

Jackfruit moussaka

Vegan, gluten-free and lactose-free dish

Daily inspiration

6th course

Local cheeses, grapes and crackers

7th course

Red berry Charlotte

Crème brûlée of the moment

Orange blossom baklava

Cheesecake with Bailey's mousse

Triple chocolate cake *Gluten-free*

Pastry chef's inspiration

La
Montagne Coupée

CHALETS – VILLÉGIATURE – CONGRÈS