NEW YEAR'S EVE

Menu

DECEMBER 31ST, 2026

AMUSE BOUCHE

SOUP OR SALAD

STARTERS

Oysters & House Mignonette
Five oysters served with our house mignonette.

Gaspésie Bluefin Tuna Crudo
Yuzu vinaigrette, lime zest, toasted pistachios and grapefruit supremes.

Venison Tartare, Pear & Goat Cheese
Diced pear, black walnuts, creamy goat cheese, preserved cherries and white balsamic.

Scallop & Lobster Coquille Saint-Jacques
Potato and parsnip purée, gratinéed with Joliette cheese from Fromagerie Champs à la Meule.

Baby Kale Salad
Cucumber ribbons, pomegranate, crispy stuffing and goat cheese, with cranberry-blackcurrant vinaigrette.

Cognac French Onion Soup & Foie Gras
Gratinéed with Victor et Berthold cheese and topped with diced, pan-seared foie gras.

GRANITA

MAIN COURSES

Fir Honey-Roasted Duck Breast
Aronia jelly and flaxseed crisp.

Black Cod & Brown Butter Risotto
Confit fennel, toasted almonds, Parmesan risotto and beurre blanc.

Pistachio & Rosemary-Crusted Rack of Lamb
Côte des Saints gin and dark chocolate sauce, served with beet purée.

Six-Hour Braised Veal Cheek
Crispy polenta, pickled young fir shoots, parsnip mousseline and port demi-glace.

CAB Beef Flank Steak (6 oz)
Red wine demi-glace and Dauphinoise potatoes.

Zucchini Linguine & Herbed Ricotta
Olives, sun-dried tomatoes, fresh basil, pine nuts and cherry tomatoes, served with a yogurt, white wine and Parmesan sauce and a quenelle of lemon-herb ricotta.

DESSERTS

Warm Maple & Pecan Tartlet
Artisanal ice cream infused with Sortilège maple whisky.

Chocolate & Praline Yule Log
Blood orange molten centre, fir syrup financier and chocolate-feuilletine crunch.

Sparkling Wine-Poached Pear
Five-spice shortbread crumble, light white chocolate mousse, poaching liquid gelée, homemade vanilla ice cream and ginger-cardamom syrup.

6-Course menu and live music $125 / adult | Children's menu available
Taxes et pourboires en sus
The menu is subject to change without notice based on product availability and seasonal arrivals.