



Your Wedding Package

Price: C\$125.00

Selection of 4 canapés, 1 hour of open bar (Classic Selection) for the cocktail, 3-course menu, coffee, tea and herbal tea, half bottle of house wine during the dinner.

APPETIZER

- ◇ Tomato risotto, basil oil, Burrata
- ◇ Seared scallops (2), creamy polenta, mullet caviar, micro greens (+5)
 - ◇ Ricotta gnocchi, sage, artichoke, smoked onion cream
 - ◇ Duck Shepherd's pie, potatoes, truffle celery root
- ◇ Assorted tomatoes, avocado, buffalo mozzarella, lemon zest, Green Goddess dressing
- ◇ Torchon style foie-gras from Rougié farm, red wine onion confit, apple jelly, truffle paste, homemade brioche (+5)

MAIN DISH

- ◇ Salmon wellington, spinach, leeks, cream cheese, sautéed mushrooms and new potatoes, sorrel white butter
- ◇ Oyster mushroom and truffle Gemelli, parmesan cheese shavings, arugula micro greens
 - ◇ Sea bream, eggplant and tomato cannelloni, zucchini basil salad
- ◇ Besnier farm guinea fowl breast, Brussels sprouts, polenta with olives, fresh thyme juice
 - ◇ Slow cooked beluga lentils, grilled squash, braised fennel, spicy coco yogurt with lemon zest
- ◇ Roasted beef fillet, aged cheddar potato gratin, Cipollini onions, green beans with butter, red wine reduction sauce (+6)
- ◇ Herb roasted rack of lamb, celery root mousseline, broccoli, olive flavored lamb juice (+6)

DESSERT

- ◇ Mandarine Impériale infused baba, citrus, vanilla chantilly
- ◇ Intense chocolate, soft caramel, chocolate chantilly, Fleur de sel
- ◇ Pavlova, French meringue, smooth vanilla cream, seasonal fruits, lemon sauce

****Ask the hotel for our detailed wedding packages. Menus and price may vary.****