

MARCHÉ

Artisans

CHOOSE BETWEEN:

5-COURSE MENU

SURF & TURF



PINK MOSCOW MULE

SCALLOP DUO WITH HIGHLAND BEEF TATAKI

lime and passion fruit salsa, crispy shallots

ACORN SQUASH VELOUTÉ

foie gras morsels from Marieville with old white port

**HALF LOBSTER FROM ÎLES-DE-LA-MADELEINE
POACHED IN CLARIFIED BUTTER**

truffled celery purée, buttered red cabbage, homardine sauce
and Argentine shrimp concassé with herbs

QUÉBEC MILK-FED VEAL LOIN

wild mushrooms, migneron, creamy potatoes,
roasted vegetables and Périgueux sauce

BLACK FOREST

meringue buttercream, morello cherry biscuit with eau de vie,
mousse with Kaos signature chocolate, and all-chocolate cookie

BOTTLE OF PROSECCO

**BOX OF THREE SIGNATURE CHOCOLATES
FROM FAIRMONT THE QUEEN ELIZABETH**

Kaos, Embrun and 1958

5-COURSE MENU

VEGETARIAN



PINK MOSCOW MULE

GOLDEN BEET CARPACCIO

lime and passion fruit salsa

ACORN SQUASH VELOUTÉ

truffled coconut whipped cream

KASHMIRI VEGETABLE CURRY

confit tomatoes, févettes and fine herbs

**BLINIS WITH CHICKPEA FLOUR,
SPINACH SPROUTS AND SCALLION**

roasted root vegetables, white wine hummus, pistou

CHOCOLATE-RASPBERRY DELICACY

BOTTLE OF PROSECCO

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*This menu is also
lactose free, gluten free.*