

# CHOUX GRAS

## TO START

### FOIE GRAS OPERA 27

Apple compote and Sauternes jelly, pistachio, homemade brioche

### ONION SOUP 19

Saint-Arnould beer, 1608 cheese

### THE PERFECT EGG 25

Sautéed seasonal mushrooms, pancetta, black garlic and cognac emulsion, buttered croutons and onion pickles

### GRILLED OCTOPUS 23

Roasted fingerling potatoes, pressed yogurt with amarillo pepper, fingerling chips and green olives

### SEAFOOD PLATTER 190

Whole lobster, 8 oysters, tuna tataki, scallop ceviche and aguachile sauce, 10 marinated shrimp, snow crab, salmon rillettes with herbs, garlic butter and condiments

### OYSTERS AND CONDIMENTS

Unit at market price

## HOMEMADE BREAD

### BALSAMIC AND ROSEMARY BRIOCHE 9

### FOCACCIA OF THE DAY 9

## MAIN DISHES

### FILET MIGNON (8 OZ) 65

Gratin dauphinois with celeriac and Yukon Gold, kale, smoked potato emulsion, beef jus

### PAN-SEARED SALMON 42

Annatto emulsion, black garlic purée, marinated red onion and seasonal vegetables

### DUCK BREAST 52

Grilled shallots, Jerusalem artichoke chips, Caribou wine duck jus, marinated fiddleheads

### STUFFED BUTTERNUT 33

Grilled halloumi, pumpkin purée with sherry vinegar, mushrooms, pickled squash, arugula and pumpkin seeds

## TO SHARE

### WHOLE "TEXAN" CHICKEN 90

Casserole of asparagus heads, roasted squash, shiitake and beets

### 30-OZ GRILLED TOMAHAWK STEAK 190

Gabrielle potatoes, asparagus, fried cauliflower, pepper sauce

### PAN-SEARED QUEBEC HALIBUT 95

Chickpea curry with dune pepper, roasted vegetables and rice

## SIDES

### PAN-FRIED LOCAL MUSHROOMS 13

Seasonal arrivals

### SEASONAL VEGETABLES 12

Our local producers' selection

### FINGERLING POTATOES 12

With duck fat

### BRUSSELS SPROUTS 12

With lemon confit

### GRILLED HALF-LOBSTER

Market price

## SWEETS

### MONTREAL-TREMBLANT 13

Cranberry coulis, Coureur des bois and pistachio cream

### CRÈME BRÛLÉE SUGAR PIE 13

Maple cotton candy

### CHOCOLATE CAKE 12

Gluten-free cookie, red berry coulis

### TARTE TATIN 13

Hazelnut shortbread, vanilla and sweet clover iced parfait, ice cider coulis

### CHEESE BOARD 19

For 1 person - 4 fine cheeses, croutons, fresh grapes and Le petit rucher du Nord honey

### HOMEMADE SORBET TRIO 10

*\*Taxes and service not included. A royalty corresponding to 3% of the indicated price will be added to your invoice.  
This royalty corresponds to the percentage of the contribution set by the Tremblant Resort Association.*