

Holidays Menu

Starter

Gravlax of trout and homemade ricotta
with sweet clover

Warm meals

Rabbit with prunes
Boreal salmon coulibiac
Squash and goat cheese risotto
Gratin dauphinois with Nordic spices
Colored vegetables with rosemary and atoc

Cheeses and desserts

Vegan maple meringues
Quebec cheeses
Pears poached in red wine
Anise cookies

Alcohol-free ginger toddy
Mulled wine

\$55 per person + tax (QST only)