



**CARIBOU
GOURMAND**

**Signature
cocktail**

**Valentine
Spritz
14 \$**

Strawberry syrup,
Quebec aperol,
lime juice, prosecco



ALLERGIES ?

It's important, tell your waiter about it !
Many allergens are present in the kitchen and may come into contact with your dish. For gluten intolerance, options are available. Don't hesitate to ask.

Wine pairing suggestion

Veggie

Valentine's Day Menu

available on Friday, February 13 and Saturday, February 14

4 COURSES \$ 69 / PERS

APPETIZER

Trio of appetizers

- Salmon gravlax on a waffle filled with pink pepper whipped cheese with and avocado cream
- Mini madeleine with honey from the townships, goat cheese, and fresh thyme
- Mini terroir arancini with a melted cheese center and fruit ketchup

STARTERS, TO CHOOSE FROM

Gourmet salad with foie gras

Slices of dried duck breast, cubes of homemade coeur des bois foie gras, walnuts, fresh pears, all presented in a mesclun salad dressed with a creamy maple vinaigrette.

W : Quebec red wine Canis Minor

Wagyu beef gravlax

Prepared with winter spices, served on a bed of arugula salad with capers and marinated onions, accompanied by homemade buckwheat crackers and an Eastern Townships honey mustard sauce.

W : Red wine Pinot noir Koskil

Raclette cheese soufflé

Absolute comfort food with this gourmet soufflé presented on an arugula salad seasoned with a xeres vinegar vinaigrette.

W : Organic white wine Gruner Veltliner

Scallops

Scallops seared and deglazed with ice cider, served on a creamy corn and maple syrup puree and accompanied by Espelette pepper popcorn.

W : White wine Muscadet Chéreau Carré

MAIN COURSES, TO CHOOSE FROM

Yak polpette

3 delicious meatballs from Yakiti Yack Farm in East Bolton, served with a sweet and salty gratin (potato, sweet potato, and apple) and a creamy old-fashioned mustard sauce.

W : Red wine Georges 2018

Boreal salmon

Salmon steak cooked on one side with maple-smoked salt, served on a creamy rutabaga and green pea puree, and drizzled with a creamy arugula and hazelnut pesto. Decorated with pickles and roasted hazelnuts.

W : White wine Chardonnay la Folie Saint Auriol

Mushroom gnocchi

Homemade gnocchi with chanterelle mushrooms, cooked in a creamy Zurigo cheese sauce and served with shimeiji and oyster mushrooms. Garnished with truffle flakes.

W : White wine Riesling Lucien Albrecht cuvée réserve

Trapper's bison stew

Stewed for hours in a marinade of red wine, Labrador tea, and mixed vegetables for an incredibly tender texture. Served with aged cheddar cheese creamy polenta.

W : Organic red wine Cahors - Le pur fruit du Causse

DESSERTS, TO CHOOSE FROM

Love cake

Heart pistachio financier topped with light vanilla mousse, pistachio chips, raspberry coulis, and fresh raspberries

Caramelized pear

Crispy tuile filled with caramelised pear crumble topped with light rice pudding mousse. Decorated with meringues and salted butter caramel.

Chocolate intensity

A soft chocolate cake covered with feuillantine and a hazelnut rock icing, topped with a praline chocolate ganache, a milk chocolate cream, and decorated with a velvety dark chocolate spiral.