December 31st

EVEREST ROOM BUFFET

Appetizer

Safran clam chowder, country bread

Israeli couscous salad, «Mediterranean style»

Marinated mushroom salad «Tuscany style»

Crispy garden vegetables and Holidays dips

Kale, beet, quinoa, caramelized pecans, cranberries salad and citrus vinaigrette

Orzo and candied fruit, maple steamed carrots and orange glazed chicken

Rice vermicelli salad, edamame beans, caramelized pepper, coriander, baby spinach, Asian Shitake mushroom vinaigrette

Fine herbs grilled vegetable salad and balsamic caramel

Mini bocconcini, steamed basil tomatoes, Kalamata olives tapenade

Salmon tartar in shot glasses, truffle aïoli, onion, Tobiko and crispy Tempura

Chick pea hummus and yogurt, pita chips

Celery remoulade, lobster, Granny Smith apples and fresh mint

Crispy romaine leaves, pancetta chips, garlic and parmesan croutons

Assorted marinated pickles and olives

Poutine Bar and its plenty of garnishes

Boards of local cooked meats, homemade foie gras «au torchon», pineapple star anise and vanilla chutney

Smoked fish slates with condiments

Oyster and cocktail shrimp station, lobster bites on ice, garnishes and assorted sauces

Beef carpaccio, parmesan, truffle oil and wild mushrooms

Pasta Selection

Main course

Fillet of beef Silver Sterling in porcini crust, Pinot Noir sauce and horseradish (room carved)

Marieville honey and rosemary glazed duck leg, demi-glace duck sauce, gingerbread crisps

Arctic char, roasted scallops, smoked paprika shrimp, stir fry of oyster mushroom in persillade, creamy semi-glazed tomatoes with Chablis

Osso Buco grain fed veal «A la Milanaise»

Selection of roasted vegetables

Dauphinoise potatoes

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Tray of «Local» cheeses

Holidays Season Sweets

Chocolate Cascade and «frenzy» of small fruits

Coffee, Tea and Herbal Tea