

THE
VERMILLION
ROOM

Family Style Menu
First Course

COCKTAIL PRAWNS

citrus-poached prawns, lemon, cocktail sauce (GF) (V)

CHEESE & CHARCUTERIE BOARD

premium dried and cured meats, local and Québec cheeses,
pickles, crackers, seasonal preserves

BISTRO SALAD

champagne vinaigrette, torn herbs, cucumber, radish,
tomato, pickled shallot (GF) (V)

Main Course

ALBERTA BEEF STRIPLOIN

flaked salt, natural jus (GF) (V)

ATLANTIC SALMON

vadouvan, coconut cream, warm bean salad, sundried tomato (GF) (V)

ROASTED HALF CHICKEN

caramelized shallot, pernod jus (GF)

Accompaniments

TRUFFLE PASTA

duxelles cream, grana padano (V)

ROASTED MUSHROOM (GF) (V)

garlic, lemon, herbs, butter

POMME PURÉE

chives (GF) (V)

Dessert

CHOCOLATE GÂTEAU

dark chocolate cake, sour cherry, vanilla cream (GF) (V)

LEMON TART

vanilla crèmeux, lemon crisp (V)

