

CHOUX GRAS

BRASSERIE CULINAIRE

GROUP MENUS • WINTER 2019/2020

INCLUDED IN ALL THREE GROUP MENUS:

- Warm homemade bread to share (chef's choice)
- Pastry chef's selection of our homemade desserts to share
 - Regular coffee or Lot 35 tea

MENU 69

APPETIZERS TO SHARE

CHOUX GRAS SALAD

Bitter lettuce, homemade ricotta, pear, walnuts

ROASTED BEET SALAD

Pistachio pistou

GRILLED OCTOPUS CONFIT

Cuttlefish ink, sweet peas, myrica gale, cipollini, anise perfumed red pepper emulsion

MAIN COURSE TO SHARE

GRAIN-FED CHICKEN

Boreal lacquer, black radish, salsify, Jerusalem artichokes and fingerling potatoes

QUEBEC HALIBUT À LA GRENOBLOISE

Fennel and orange, roasted Cipollini onions, carrots, turnip, zucchini and asparagus

STROZZAPRETI

Pancetta, Parmesan, yellow tomatoes and olive oil

MENU 85

APPETIZERS TO SHARE

CRISPY POLENTA

Mascarpone and cress emulsion, spinach with butter, shallots and white wine

VENISON TARTARE

Smoked apple cheddar, focaccia

CHOUX GRAS SALAD

Bitter lettuce, homemade ricotta, pear, walnuts

GRILLED OCTOPUS CONFIT

Cuttlefish ink, sweet peas, myrica gale, cipollini, anise perfumed red pepper emulsion

MAIN COURSE TO SHARE

QUEBEC HALIBUT À LA GRENOBLOISE

Fennel and orange, roasted Cipollini onions, carrots, turnip, zucchini and asparagus

STROZZAPRETI

Pancetta, Parmesan, yellow tomatoes and olive oil

RACK OF RED VENISON

Smoked and grilled, black radish, salsify, Jerusalem artichokes, fingerling potatoes and black garlic jus

MENU 109

(minimum 12 people)

APPETIZERS TO SHARE

FOIE GRAS INFUSED WITH KM12 GIN

Pickled mountain mushrooms, brioche bread

ROASTED BEET SALAD

Pistachio pistou

SEAFOOD TOWER

Whole lobster, clams, crab legs, oysters, sea urchin, scallop tataki, marinated shrimp, candied maple salmon, herb oil and condiments

GRANITE WITH LOCAL GIN

MAIN COURSE TO SHARE

30 OZ TOMAHAWK STEAK

Mashed fingerling potatoes, asparagus and Cipollini onions fricassee

GRAIN-FED CHICKEN

Boreal lacquer, black radish, salsify, Jerusalem artichokes and fingerling potatoes

QUEBEC HALIBUT À LA GRENOBLOISE

Fennel and orange, roasted Cipollini onions, carrots, turnip, zucchini and asparagus

For a perfect dinner experience at Choux Gras, party of 8+ people (maximum 25 people) are required to preselect the \$69 menu and \$85 menu at time of reservation. A party of 12+ is required to preselect the \$109 menu. A valid credit card number through a secure link is required to guarantee all group reservations. Guests may be seated at multiple nearby tables as the restaurant layout is not flexible. To confirm a reservation or to request further details, please contact 819-681-7000 or fairmonttremblant@fairmont.com. Prices are subject to all applicable taxes. Please note that royalties corresponding to 3% of the indicated price will be added to your invoice for all goods and services purchased in this establishment as determined by the Tremblant Resort Association. Group menus are also available at Le Comptoir restaurant for groups of 25 to 50 people.