

CHOUX GRAS

BRASSERIE CULINAIRE

GROUP MENUS • SUMMER-AUTUMN 2019

ITEMS INCLUDED IN ALL THREE GROUP MENUS:

- One piece of warm homemade bread per person (chef's choice)
- Chef's selection of sides to share to accompany your main courses: seasonal vegetables and smoked potato purée
- Pastry chef's selection of our homemade desserts | Coffee, decaffeinated 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

Fennel remoulade with baby pea shoots
and tarragon cream, honey from
Le Petit Rucher du Nord

MAIN COURSE TO SHARE

CORNISH HEN

Boreal lacquered, ratatouille, confit tomatoes

QUEBEC HALIBUT À LA GRENOBLOISE

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

CRISPY POLENTA

Roasted corn, celery root,
fennel and pomegranate

MENU 82

APPETIZERS TO SHARE

VENISON TARTARE

Smoked apple cheddar, focaccia

CHOUX GRAS SALAD

Bitter lettuce, homemade ricotta, pear, walnuts

GRILLED OCTOPUS CONFIT

Fennel remoulade with baby pea shoots
and tarragon cream, honey from
Le Petit Rucher du Nord

CHILLED YELLOW BEET SOUP

Lime, watercress oil and turmeric extracts

MAIN COURSE TO SHARE

QUEBEC LAMB TRIO

Roasted rack, chimichurri grilled ribs,
BBQ braised flank, ratatouille

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 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 QUEBEC GIN

MAIN COURSE TO SHARE

GRILLED TOMAHAWK STEAK

Mashed fingerling potatoes, asparagus
and Cipollini onions fricassee

CORNISH HEN

Boreal lacquered, ratatouille, confit tomatoes

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 are required to preselect the \$69 menu and \$82 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. Penalty charge will apply should number of guests reduce by more than 10% within 72 hours of meal. 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.