

# CHOUX GRAS

BRASSERIE CULINAIRE

## 2019 GROUP MENUS

### ITEMS INCLUDED IN ALL THREE GROUP MENUS:

- Half bottle of Eska mineral water per person (sparkling or natural)
- 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/or fried baby potatoes and/or fried cauliflowers
- Pastry chef's selection of our homemade desserts | Espresso, coffee, decaffeinated coffee or signature tea

### MENU 69

#### STARTERS TO SHARE

##### CHOUX GRAS SALAD

bitter greens, house made ricotta, pears, walnuts

##### ROASTED BEET SALAD

pistachio pistou

##### GRILLED OCTOPUS

confit, hummus, cipollini onions, crunchy beet

#### MAINS TO SHARE

##### FERME DES VOLTIGEURS FARMS CHICKEN

potatoes, carrots, onions, roasted garlic jus

##### WHOLE STRIPED BASS

beluga lentils, mirepoix, salsa verde

##### ORZO RISOTTO

asparagus, green peas, seasonal vegetables,  
parmesan mousse

### MENU 85

#### STARTERS TO SHARE

##### CHOUX GRAS SALAD

bitter greens, house made ricotta, pears, walnuts

##### BEEF TARTAR

Dijon, shallots, aioli, gherkins

##### GRILLED OCTOPUS

confit, hummus, cipollini onions, crunchy bee

#### MAINS TO SHARE

##### FERME DES VOLTIGEURS FARMS CHICKEN

potatoes, carrots, onions, roasted garlic jus

##### WHOLE STRIPED BASS

beluga lentils, mirepoix, salsa verde

##### PORCHETTA STUFFED WITH ROASTED GARLIC AND HERBS

winter gratin, potatoes, squash, cabbage,  
cranberries, smoked parmesan

### MENU 99

#### STARTERS TO SHARE

##### FOIE GRAS AND TUNA

raw red tuna and foie gras torchon, walnut oil,  
brioche, Peruvian bean salad

##### ROASTED BEET SALAD

pistachio pistou

##### SEAFOOD TOWER

half lobster, oysters, shrimp, king crab legs, mussels,  
clams, smoked salmon

#### SOUP

##### CABBAGE SOUP

gaspard farm pork jowl bacon crumble,  
roasted hazelnuts

#### MAINS TO SHARE

##### WHOLE STRIPED BASS

beluga lentils, mirepoix, salsa verde

##### 30 oz TOMAHAWK STEAK

smoked and maple-glazed Jerusalem artichokes,  
herb butter seasoned with mustard, béarnaise

For a perfect dinner experience at Choux Gras, party of 8+ people are required to preselect one of the above menus at time of reservation. 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](mailto: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.