

CHOUX GRAS

BRASSERIE CULINAIRE

2017-2018 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: winter vegetables, smoked sunchokes, pommes Aligot and/or caramelized Brussels sprouts and/or wild mushrooms
 - 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

CHICKEN LIVER MOUSSE

onion jam, profiteroles

SALMON RILLETTES

crème fraîche, lemon, radish, salmon roe

MAINS TO SHARE

ROASTED WHOLE CHICKEN

potatoes, carrots, cipollini onions, roasted garlic jus

WALLEYE

leeks, braised winter greens, beurre blanc

GNOCCHI

roasted mushrooms, kale, carrots

MENU 85

STARTERS TO SHARE

SALADE LYONNAISE

frisee, bacon, poached egg, soft herbs

FOIE GRAS

brioche, citrus marmalade

BEEF TARTARE

Dijon mustard, shallots, gherkin, aioli

MAINS TO SHARE

ROASTED WHOLE CHICKEN

potatoes, carrots, cipollini onions, roasted garlic jus

STRIPED WHOLE BASS

Beuga lentils, mirepoix, salsa verde

CHOUROUTE

pork belly, Gaspou smoked sausage,
Chateau potatoes

MENU 99

STARTERS TO SHARE

BEET SALAD

roasted baby beets, pistachio pistou

SEAFOOD TOWER

half lobster, oysters, shrimps, king crab legs,
smoked salmon & marinated mussels
and clams, seaweed salad
condiments: tabasco, lemon and mignonette

FOIE GRAS

brioche, citrus marmalade

SOUP

LOBSTER BISQUE

Shellfish velouté, buttered lobster claw

MAINS TO SHARE

BOUILLABaisse

lobster, prawns, mussels, clams, king crab, tomato

30 OZ TOMAHAWK

mushrooms, brussels sprouts

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. 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.