

# 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

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#### 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

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#### 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

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#### 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

##### BOUILLABAISSSE

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

##### 30 OZ TOMAHAWK

mushrooms, brussel 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](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.