

Montreal's revolving rooftop restaurant located on the 30th floor

Pre-Christmas Gourmet Traditions

From November 18 to December 30, 2011

(Excluding December 24 and 25)

A feast for the eyes and the palate!

Hot and Cold buffet

The favorites

Smoked salmon with garnishes
Jumbo shrimps, cocktail sauce

Prime rib of beef, black tea sauce
Rack of lamb with garlic confit,
rosemary and Amber beer spicy sauce

Soups

Cream of endive soup with Laurentian ham
Italian sage meatball soup

Pasta bar

Pasta of the day prepared by our Chef
according to your taste

Soup

Cold tomato soup flavoured with
orange and curry

Hot dishes

Stuffed goose, with a cranberry and Cognac sauce
Flaky pastry with wild mushroom
with bacon in cream sauce

Cold entrées

Figs stuffed with goat cheese
wrapped in vine leaves
Maple lobster with spaghetti squash
in verrines

Quails with foie gras and prunes
Stuffed duck breast with quince, wild honey sauce
Turkey wings with glazed ginger,
Jameson whiskey and five-spice syrup
Grilled scallops and sautéed shrimps with
citrus fruit butter sauce

Beet pesto flavoured with orange and
hazelnut served in a cup

Duck confit salad with asparagus,
raspberry vinaigrette

Tomatoes stuffed with blue
Benedictin cheese and pecans

Rolled smoked mackerel and bacon
with spicy mayonnaise

Profiteroles stuffed with duck rillettes,
green apples and Sarawak peppercorn

Flat bread sandwiches, shrimps and
poached pears in white wine

Oka cheese dip on a brioche bread

Game meat terrines with
marinated wild sprouts

Canadian prosciutto and
marinated chestnuts in molasses

Eggplant grilled cheese, basil oil

Onion, ricotta and olive spread
Homemade meat pie with fruit ketchup marmalade
Pork hock with old fashioned Dijon mustard,
leeks and carrots in veal gravy
Duo of salmon and tilapia fillets with
coconut flavoured beurre blanc
Potatoes and cauliflower au gratin
with Riopelle cheese and walnuts
Zucchini and turnip "en folies"

Cheese platter, fruits & nuts

Holiday Season Sweet delights

Ginger shortbread and macaroons
Chocolate and cardamom mousse
Homemade fruit jelly
Caramel and blackcurrant blanc-manger
Pyramid of "Sucre à la crème" and brownies
Mini warm donuts, crab apple syrup
Lychee and passion fruit mini Christmas logs

Green bean salad with warm
smoked salmon and lemon zest
Sweet potato salad with curly cabbage
Chicken salad with Corinthian raisins
and radicchio

Orzo salad with grilled peppers
and lamb confit

White bean, codfish and small
tomato salad confit

Kale, tangerine and cranberry salad
with parmesan

Mini greenhouse lettuce from Quebec
Romaine, Boston and mesclun

Dressings :
Caesar, balsamic, Dijon and honey mustard

Chocolate cheese cake
Clafoutis with apricot and pistachio
Traditional apple pie
Mini fruit muffin cake with English cream
Almond cake flavored with Scotch
Fresh fruit salad
Ice cream
Coffee, tea

Friday 5:30 pm to 11:00 pm

Saturday 5:30 pm to 8:00 pm
or 8:30 pm to 11:00 pm

\$55,95 gratuities and taxes not included
50 % from 7 to 12 years old
6 and under eat for free

DO NOT
MISS
OUR
SUNDAY
BRUNCH