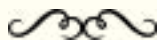




## MENU DE GROUPE - 80\$

PREMIER SERVICE  
3 HUÎTRES PAR PERSONNE

CRUDO DE PÉTONCLES, BABEURRE, JALAPEÑO, FRAMBOISES



### DEUXIÈME SERVICE

SALADE CÉSAR, ANCHOIS, CROÛTONS, PROSCIUTTO

CARPACCIO BOEUF ANGUS, AIL NOIR, SHITAKE, LOUIS D'OR



### TROISIÈME SERVICE

LASAGNE, COURGETTE, ÉPINARD, FLEUR D'AIL, RICOTTA, TOMATES

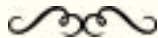
RIGATONI, RAGÙ D'AGNEAU QC, ROQUETTE

FOCACCIA, TAPENADE, HUILE D'OLIVES



### QUATRIÈME SERVICE

BOEUF ANGUS, LÉGUMES DE SAISON, PDT RATTES



### DESSERT

CHOCOLAT, PRALINÉ, CAMEL

Veuillez noter que le menu est servi à partager et qu'il n'y a pas de choix d'items individuels.

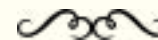


## GROUP MENU - 80\$

FIRST COURSE

3 OYSTERS PER PERSON

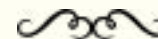
SCALLOP CRUDO, BUTTERMILK, JALA PEÑO, RASPBERRIES



### SECOND COURSE

CAESAR SALAD, ANCHOVIES, CROUTONS, PROSCIUTTO

ANGUS BEEF CARPACCIO, BLACK GARLIC, SHITAKE, LOUIS D'OR



### THIRD COURSE

LASAGNA, ZUCCHINI, SPINACH, GARLIC SCAPES, RICOTTA

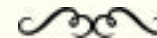
RIGATONI, QC LAMB RAGÙ, ARUGULA

FOCACCIA, TAPENADE, OLIVE OIL



### FOURTH COURSE

ANGUS STEAK, SEASONAL VEGGIES, FINGERLING POTATOES



### DESSERT

CHOCOLATE, PRALINÉ, CAMEL

Please note that the menu is served for sharing and there are no individual item choices.