

## Diner Cocktail

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Musée national des beaux-arts du Québec

Québec बै

# Diner Cocktail 

## COMBOS

THE REASONABLE
4 canapés per person
THE HAPPY HOUR
6 canapés per person

## THE GOURMET

9 canapés per person
THE SMALL DINER
12 canapés per person
THE PLENTIFUL
15 canapés per person
THE LARGE DINER
18 canapés per person


## MEATS

Cold
Venison
Venison gravlax, pear, rosemary and Sechuan berry

Beef
Beef tataki, truffle oil potato salad
Beef
Steak tartare, sun-dried tomato and parmesan

## Lamb

Salted herbs shredded lamb, candied tomatoes and lemon

Duck
Smoked duck-breast filet, green apple, arugula and vanilla
Veal
Veal mignon bite and herbs caramel

## Foie gras

Crème brûlée au foie gras

## Hot

Pork
Maple-glazed pork belly

## Duck

Duck confit wonton and sesame

## Rabbit

Pulled rabbit tartlet, leek and Cantonnier

Veal sweetbread
Veal sweetbread popcorn, figs and balsamic

## Black pudding

Black pudding pie, caramelized onions, cheddar and apple butter

## FISH AND SEA FOOD

## Cold

## Scallops

Watermelon and basil scallop ceviche
Tuna
Sesame tuna tataki, asian sauce
and fried shallots
Tuna
Mediterranean tuna tartare
Trout
Trout gravlax with curacao,
mascarpone and kumquat

## Shrimps

Rock shrimps, avocado, tomato and lemon salsa

## Salmon

Two salmon tartare, shrimp chips and pickled cucumbers

## Hot

## Crab

Mini crab cake in panko crust and roasted red peppers
Lobster
Lobster pogo, mascarpone and basil

## Shrimp

Cajun tiger prawns and lemon sour cream on grilled tortilla

Cod
Atlantic Cod fritters, lime and espelette pepper yogurt

## THE VEGETARIANS

Cold
Goat
Walnut-crusted goat cheese,
balsamic and pepper
Cucumber
Cucumber roll, sun-dried tomato, cream
cheese and lemon zest
Vegetable
Vegetable tartare and avocado espuma

## Hot

Tofu
General tao tofu
Arancini
Aged Gouda arancini,
dried tomatoes coulis and oregano
Quesadilla
Vegetarian quesadilla and black bean puree
Mushroom
Wild mushroom puff pastry with truffle oil and aioli
Migneron cheese
Migneron de Charlevoix cheese fondue

## DESSERTS

Sugar and cream fudge
Macarons
Assorted flavors
Cake pop
Assorted flavors

## Chocolat

Mini éclair

