

Group Menu Summer season 2010

Please select 2 choices of appetizers, 3 choices of main course, 1 dessert

Selection of appetizers

Soup of the day

Young sprout salad with a light extra virgin olive oil vinaigrette

Caesar salad & crispy pancetta

Crab cake with a homemade tartar sauce flavored with fresh herbs –Extra \$

Duck wings “confit” served with a sweet & sour sauce -Extra \$

Parmesan and fried basil CAB Beef Carpaccio -Extra \$

Apple and honey truffle *Foie gras* -Extra \$

Selection of main course

All our grilled meats are served with sautéed grelots potatoes and peppercorn or bordelaise sauce (one choice of both for all, selected in advance). Mashed potatoes (Extra \$)

Meat

Filet mignon 8 oz

Filet mignon 12 oz

New York strip loin steak 14 oz

Rib eye steak 14 oz

Rib eye steak 16 oz

Rack of lamb

Braised beef "pave" served with mashed potatoes and vegetables

Grilled Atlantic Salmon served with vegetables

Chicken skewer served with a herb and roasted mustard seed yogurt dip

Sautéed Pasta

Grilled vegetable spaghetti

Pappardelle with grilled shrimps, tomatoes and pesto

Platters of Mix Grill for the whole group

Including in group platters :

*Caesar salad as appetizer

*Mix Grill platters to be shared:

Rack of Lamb, Ny Steak, Filet Mignon, Chicken "Confit", Shrimps,
Peppercorn sauce, sautéed potatoes and vegetables

*Selection of 1 dessert for all (listed bellow in individual portions)

Coffee & Tea

Selection of sides

Grilled Shrimps

Sautéed mushrooms

Grilled Asparagus

Desserts

Cheese cake

Crème brûlée

Chocolate mousse trio

Fresh fruit salad -Extra \$

All of our beef products are Certified Angus Beef

Extra \$ per additional choices

This menu is valid for groups of 15 people and more

These prices are plus service service, royalty to AVT and taxes