

Group menu

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

Garlic and parmesan escargot

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

Parmesan and fried basil CAB Beef Carpaccio -Extra \$

Foie gras chef's inspiration -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 "Le Parisien" 12 oz (seared foie gras and sautéed mushrooms)

New York strip loin steak 14 oz

Rib eye steak 12 oz

Rib eye steak 16 oz

Rack of lamb

Braised beef "pave" served with mashed potatoes and vegetables

Grilled Atlantic Salmon served with vegetables

Roasted organic chicken breast flavored with smoked paprika

RESTAURANT
LA FORGE
MONT-TREMBLANT, QUEBEC

Platters of Mix Grill for the whole group

Including in group platters :

*Caesar salad as appetizer

*Mix Grill platters to be shared:

Roasted grain-fed chicken, Ny Steak, Marinated pork loin, Shrimps,
Peppercorn sauce, sautéed potatoes and vegetables

*Chocolate mousse trio (individual portions)

Coffee & Tea

Selection of sides

Grilled Shrimps

Sautéed mushrooms

Grilled Asparagus

Desserts

Crème brûlée

Chocolate mousse trio

All of our beef products are Certified Angus Beef



Extra per additional choices

This menu is valid for groups of 15 people and more until June 15th, 2011

These prices are plus service, royalty to AVT and taxes

Prices subject to change without notice