



CARIBOU GOURMAND

Quebec Terroir Bistro
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f i d

Event Cocktail 13

Prosecco, fresh apple juice,
Michel Jodoin apple liqueur,
hazelnut liqueur,
cinnamon.

**MTL
àTABLE**

Présenté par



en collaboration avec
 AIR CANADA

une initiative de
**TOURISME /
MONTREAL**

: Wine pairing suggestion
 : Vegetarian

MENU

4 COURSES \$ 50/PERS

APPETIZERS

Trio of appetizers

composed of :- Buckwheat tuile topped with walnut mascarpone mousse and roasted hazelnuts.

- Crispy croquette prepared with Chambly mushrooms, cheese curds, fresh onions, all breaded.
- Sweet potato bite topped with caramelized onions and dried duck breast.

Vegetarian option: replace the dried duck breast with fresh goat cheese.

STARTERS, to choose from

Autumn gnocchi

Homemade ricotta and spinach gnocchi in a mushroom and squash béchamel sauce, topped with aged cheddar cheese and served with seasoned mesclun salad.

: Red wine Beaujolais les Marcellins

Wagyu beef tartare + \$5

This Quebec-raised beef is prepared with fresh herbs, sour cream with Espelette pepper, chopped almonds, and confit egg yolk, all garnished with citrus jelly.

: Quebec red wine Canis Minor

Snow crab soufflé

This light and delicious snow crab soufflé is accompanied by shrimp and fresh apples, all served on a creamy shrimp bisque.

: Organic white wine Campo Flores

Magdalen islands seal +\$6

Tataki with a sour cream sauce made with herbs from the lower St. Lawrence River, sea buckthorn coulis from the Eastern Townships, rice vermicelli, and mustard caviar.

: White wine Riesling Lucien Albrecht reserve

MAIN COURSES, to choose from

Wild boar burger

Artisanal brioche bun, onion chutney, aged cheddar cheese, spicy mayonnaise, arugula, and crispy bacon. Served with homemade fries and mesclun salad.

: Red wine Chianti Cecchi

Risotto and buffalo mozzarella

Prepared with pearl couscous, squash from the Eastern Townships, and a creamy butternut squash and saffron sauce, topped with Quebec buffalo stracciatella.

: White wine Petite Marie

Maple cod

Cod steak seared in butter and maple syrup, served with cauliflower couscous, roasted radishes, arugula, seasonal vegetables, and garnished with sea buckthorn sour cream.

: Quebec white wine Capella

Red deer stew +\$6

Stewed for hours in red wine, thick-cut bacon and market vegetables, accompanied by creamy aged cheddar polenta.

: Red wine Cahors le pur fruit du Causse

DESSERTS, to choose from

Tatin and milou

A culinary adventure that begins with candied apples, crème brûlée, crispy biscuit, all topped with a vanilla ganache. Ten thousand thundering typhoons!

Tiramis'tache

Tiramisu recipe with pistachio mascarpone cream served in a wine glass topped with a dark chocolate shell and accompanied by a coffee poured over your dessert.

Chocolate variation + \$2

Chocolate almond crust filled with salted butter caramel, soft chocolate biscuit, dark chocolate ganache, royal chocolate mousse, and topped with chocolate cream.

ALLERGIES ? It's important, tell your waiter about it !

Many allergens are present in the kitchen and may come into contact with your dish.
For gluten intolerance, options are available. Don't hesitate to ask.