

CARIBOU GOURMAND

Quebec Terroir Bistro
5308 St Laurent boulevard
Montréal H2T 1S1 - Mile End
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caribougourmand.com

Event Cocktail
Boreal escape
$14

Trésor N°13 Quebec Gin
Michel Jodoin Or en Pomme
Wild blueberry coulis
Cranberry juice
Sparkling rosé cider
Fresh rosemary

/MTL à TABLE

Présenté par

AMEX

en collaboration avec
AIR CANADA

une initiative de
TOURISME / MONTRÉAL

MENU 4 COURSES $ 55/PERS

APPETIZERS

Trio of appetizers

composed of :- Pulled Quebec red deer with maple-candied onions on a tortilla crisp.
- Squash and sea buckthorn mousse served with a crispy parmesan disc.
- "Le Petit Prince" goat cheese nougat with dried fruit.

Vegetarian option: replace the pulled red deer with Chambly mushrooms.

STARTERS, to choose from :

Autumn millefeuille

Puff pastry filled with fresh goat cheese mousse, marinated bell peppers, Chambly mushrooms, and topped with a buckwheat crumble with hazelnuts and parsley-infused oil.

: *Red wine Pinot noir Réserve de Luch*

Bison tartare with blueberries +$4

A flavorful cut of meat prepared with fresh herbs, shallots, blueberries, crispy chickpeas in maple syrup and hazelnuts, and a wild blueberry coulis. Served with croutons.

: *Quebec red wine Mackenzie-Parker 2020*

Fisherman's basket

Brick pastry tartlet filled with leek "spaghetti," snow crab, nordic shrimp, clam and organic mussels, topped with a clam cream and garnished with fried maitake mushrooms and chive oil.

: *White wine Chardonnay Domaine de Cibadiès*

Magdalen Islands seal gravlax +$6

Marinated for hours, it is served on a bed of sour cream with pink peppercorns and accompanied by a dome of candied apples, St-Viateur bagel croutons, and mustard caviar.

: *White wine Riesling Lucien Albrecht cuvée réserve*

MAIN COURSES, to choose from :

Sanglichon burger from Valcourt

Exceptional meat from Le Bohémien Farm, served on an artisanal brioche bun with red onion chutney made with honeyberry, goat cheddar from the Vieux St-François cheese factory, mushroom and sage sauce, crispy bacon, and arugula. Served with homemade fries and mesclun salad.

: *Organic Sicilian red wine Lamura*

Roasted squash gnocchi

Served in a butter and spruce sauce, accompanied by Chambly mushrooms and blueberries marinated in apple cider vinegar, all served on a bed of celeriac purée.

: *White wine Vaugelas les Falaises* or : *Quebec red wine Canis Minor*

Salmon tournedos

Stuffed with Nordic shrimp and a leek fondue, served with lime- and coconut-infused basmati rice, finished with a creamy herb sauce.

: *Quebec white wine Capella*

Quebec lamb stew +$5

Slow-cooked for hours in a vegetable broth with smoked paprika, served with market vegetables and placed on a creamy, old-fashioned mashed potato purée.

: *Organic red wine Côtes du Rhône - Rémy Ferbras*

DESSERTS, to choose from :

Secret garden

A white chocolate half-sphere filled with mousse and dark chocolate crumble, decorated with crispy trees and matcha cake leaves. Served with a milk chocolate coulis.

Red velvet

A puff pastry tartlet filled with raspberry mousse, coconut mousse, moist red velvet cake, raspberry coulis, and mint leaves.

Iced tarte tatin

Homemade apple-vanilla sorbet with a salted butter caramel insert, all covered with milk chocolate studded with almond chips and garnished with a flambéed meringue.

: Wine pairing suggestion
: Vegetarian

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.