



lespalmes.com

# group Menu

- Table d'hôte -

\$55  
/pers.\*

## Appetizers

Selection of 3 choices

- Garlic shrimp au gratin**  
Homemade garlic butter, mozzarella
- Classic Caesar's salad**  
Croutons, bacon, Parmesan cheese
- Beef carpaccio**  
Arugula, truffle aioli, marinated red onions, sundried tomatoes, chive crème fraîche
- Tuna tartare**  
Avocado, cucumbers, red bell peppers, ponzu sauce, wontons
- Grilled octopus**  
Herb sauce vierge, roasted red bell pepper purée
- Game terrine**  
Croutons, mixed greens, onion confit

**Include a soup for a 4-course meal + \$6**

**Add a 4<sup>th</sup> choice of appetizer and a main course + \$12**

## Main courses

Selection of 3 choices

- Seafood shell**  
Creamy white wine sauce, topped with garlic shrimp
- Salmon fillet**  
In blackened spice crust, served with seasonal vegetables, basmati rice and herb sauce vierge
- Roast beef**  
In dried onion mustard rub, served with creamy potato purée, mixed vegetables and shallot sauce
- Chicken Parmigiana**  
Fried and au gratin, with Chef's Bolognese sauce and spaghetti with rosée sauce
- Grilled bavette**  
Served with mushroom and cipollini onion fricassée, vegetables of the day, French fries and pepper sauce
- Prime rib 10 oz**  
The house specialty: Served with seasonal vegetables, au jus gravy and loaded baked potato (+ \$13)
- Beef filet mignon 6 oz**  
Brandy sauce, asparagus amandine and roasted new potatoes (+ \$13)

Company

Phone

E-mail

Event date

Person in charge (name)

Number of guests

Arrival time

## Dessert

Chef's delight

Coffee, Tea, Herbal Tea

\*Please let us know of any food allergies or intolerances.  
Taxes and gratuities not included. Prices subject to change without notice.