





lespalmes.com

# 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

# Company Phone E-mail Event date Person in charge (name)

Number of guests

Arrival time

# Maill 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 sauc

# 📔 Chicken Parmigiana

Fried and au gratin, with Chef's Bolognese sauce and spaghetti with rosée sauce

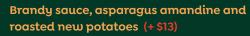
### **Grilled bavette**

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



Dessert

# Chef's delight

Coffee. Tea. Rev Bal Tea

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