



Dec. 24

# Christmas Eve Menu

\$75

per person

Reservation required  
418 380-5250

## Appetizer (1)

### Fondants

Brie-Camembert duet with caramellized  
& pear reduction

### Foie gras

Torchon-style, Sherry concentrate & brioche bread

### Deer

Tartale-style with egg yolk confit & boreal aroma

## Main Course (1)

### Veal

Medallions with creamy celeriac & Port wine glaze

### Duck

Magret on a bed of orzotto, pomegranate glaze  
& frosted blood orange confit

### Halibut

Poached in miso with cauliflower mousseline & nori

Lobster bisque extra +\$12

## Dessert

### Iced nougat

Coffee or tea

\* À la carte menu available for room service only

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

Entertainment by  
Rémy Langlois

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