



CHRISTMAS MENUS 2022

LE COMPTOIR &
BANQUETS

LE **COMPTOIR**

CUISINE DU MARCHÉ

#fairmontTremblant

LECOMPTOIRTREMBLANT.COM



GROUP MENU

HORS D'OEUVRES

COLD

Per dozen. Minimum of 3 dozen

Croutons, prosciutto, figs and parmesan, \$48

Salmon tartare, lemon pearls and dill cream, \$48

Poached shrimp and virgin Bloody Caesar jelly, \$51

HOT

Per dozen. Minimum of 3 dozen

Crunchy chicken with sesame, spicy peanut sauce, \$49

Mini grilled cheese with 1608 fine cheese and wild mushrooms, \$52

Oka cheese, apple and almond bites with honey, \$48

**Canapés passed or served on station*



THE CLASSIC - 3 COURSES: 1 choice of soup, main course and dessert
THE GOURMET - 4 COURSES: 1 choice of soup, starter, main course and dessert

**Same choice of starter and dessert for all guests*
Maximum of two pre-determined main course choices - Quantities confirmed 10 business days prior to event
Minimum of 20 people

SOUPS

- Potatoe & smoked cheddar soup
- Cream of wild mushrooms and black garlic
- Cream of onion soup with port

STARTERS

- Figs, Parmesan and prosciutto, arugula, radish, pear vinaigrette
- Beet salad, goat cheese with honey and pickles
- Roasted squash with smoked duck, sunflower seed crumble, apple & pickled onion chutney

MAIN COURSES

- Angus beef tenderloin (4 oz) and grilled lobster tail 84 | 96
- Halibut from our region, celeriac mousseline, white butter with samphire 78 | 90
- Pan-seared guinea fowl, smoked cheddar mashed potatoe puree, cranberry & port poultry juice 72 | 84
- Butternut squash risotto, pumpkin seed crumble & roquette 63 | 81

DESSERTS

- Chocolate Royal
- Chocolate cake with creamy caramel
- Black Forest Christmas mini log cake