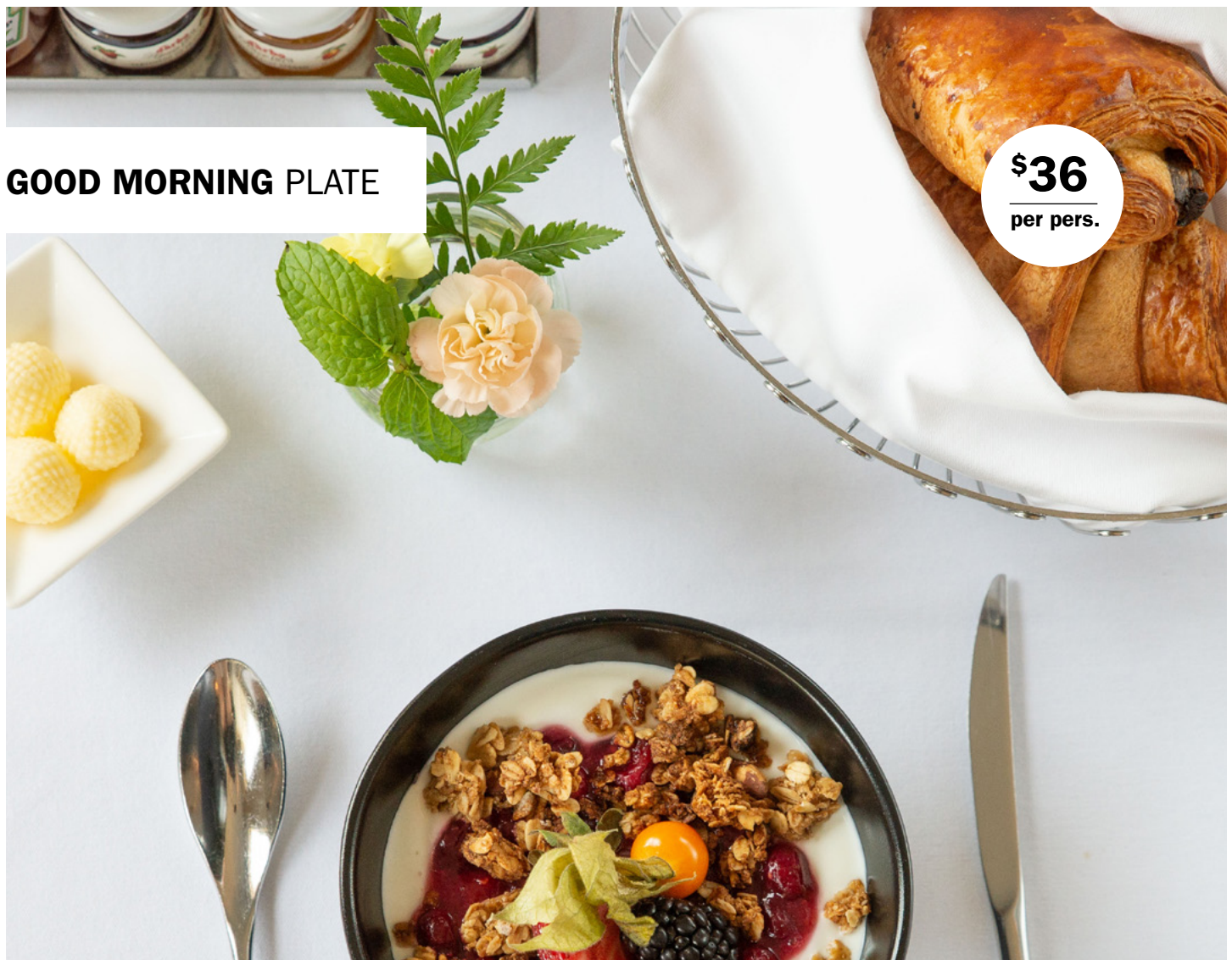




# BANQUET **MENU**

*Fairmont*  
LE CHÂTEAU FRONTENAC



## GOOD MORNING PLATE

**\$36**  
per pers.

### COLD PLATE

Country terrine, white ham, Oka cheese, fresh fruits, country bread toast, homemade yogurt and granola parfait, croissant and pastries, orange juice  
Coffee | Tea

### CLASSIC

Scrambled eggs cassiolette, bacon and artisan sausage, hash brown potatoes, candied cherry tomatoes, homemade yogurt and granola parfait, croissant and pastries, orange juice | Coffee | Tea

### TERROIR

Breakfast grilled cheese, Charlevoix ham, 1608 cheese and onion confit on country bread, blackcurrant chutney from Île d'Orléans, homemade yogurt and granola parfait, croissant and pastries, orange juice | Coffee | Tea

### GOURMAND

Warm waffle, smoked bacon and leeks, poached egg, creamy sauce with old Cheddar cheese, homemade yogurt and granola parfait, croissant and pastries, orange juice | Coffee | Tea

### REFINED

Salmon gravlax with dill, asparagus salad, pea tendrils and grapefruit, sprouted grain bread toast and fresh cheese faisselle, homemade yogurt and granola parfait, croissant and pastries, orange juice  
Coffee | Tea

### HEALTHY

Bircher Muesli, dried blueberries, roasted almonds, sliced fresh fruits, homemade yogurt and granola parfait, croissant and pastries, orange juice  
Coffee | Tea



## INSPIRATION BREAKS



### APPLE

Homemade apple tartlet  
Apple Viennese cookies  
Yogurt parfait with apples and spices  
Coffee | Tea

\$20

### MAPLE FARM

Maple and pecan nut danish  
Maple sugar tartlet  
Maple popcorn  
Coffee | Tea

\$20

### BAR SNACK

Charcuteries and local cheeses selection  
Chickpeas humus with cumin and corn chips  
Salted mixed nuts  
Coffee | Tea

\$25

### ENERGY

Blueberries smoothie, honey and Labrador Tea  
Energy bar, chocolate, dried fruits  
Seasonal fresh fruits  
Coffee | Tea

\$25

### TEA TIME

Plain scones with Devonshire cream  
Classic cucumber sandwich and  
marinated salmon sandwich,  
Seasonal tartlet and Macarons  
Coffee | Tea

\$36

### BALANCE

Crudités and artichoke dip with fresh cheese  
Healthy mixed nuts  
Homemade seasonal vegetable juice  
Coffee | Tea

\$20

## LUNCHTIME TABLE D'HÔTE – 3 COURSES

**\$46**

per pers.



### APPETIZERS

Cream of parsnip and pear, chopped chives  
Cream of green peas, bacon crisps and sour cream  
Cream of butternut squash, crème fraîche with honey and Espelette pepper  
Seasonal soup, Chef's suggestion  
-  
Small green salad, mesclun, vegetable shavings, French vinaigrette and grilled pine nuts  
Baby spinach salad, roasted beets, goat cheese, smoked almonds and raspberry vinaigrette  
Classic Caesar salad  
Calabrese salad, vine-ripened tomatoes, arugula, mozzarina, olive oil and balsamic cream

### ENTRÉES

Roasted salmon fillet, citrus butter sauce, herb purée | Extra \$4  
Poached cod pavé, parsely cream, fricassée of potatoes and lardoons  
Catch of the day bouillabaisse fish soup, shellfish, Emmental croutons | Extra \$4  
-  
Turkey piccata with 1608 cheese, tomato sauce and daily-inspired ravioli  
Maple and soy marinated chicken supreme, sweet potato purée with confit garlic  
Coq au vin, lardoons and pearl onions, vegetable bouquet  
-

Grilled pork chop, Cendré de Charlevoix cheese and meaux mustard sauce  
Braised pork Parmentier, leek, corn with butter and fruit ketchup  
Braised beef à la Bourguignonne, Gabrielle potatoes and daily-inspired vegetables | Extra \$4  
Grilled beef steak, Migneron cheese aligot, meat jus and chimichurri  
-

Macaroni au gratin, Mornay sauce with countryside cheeses, confit poultry leg, fresh beans salad with vinaigrette  
Penne ratatouille, goat cheese crouton, nuts and puréed grapes  
Seafood ravioli, giant shrimps, shellfish and creamy white wine sauce  
Ricotta and asparagus ravioli, herb cream sauce and Parmesan shavings

### DESSERTS

Fresh fruit salad  
Hazelnut praline crème brûlée garnished with berries  
Three chocolate mousse  
Cheesecake and red berries compote  
Old-fashioned sugar pie  
Maple and blueberry entremet  
Maple and apple pie, crumble and Cognac caramel  
Pistachio delight, blackcurrant, sour cream and orange zest  
Coffee | Tea

## WORKING LUNCH

**\$46**  
per pers.



### APPETIZER

Chef salad and crudités  
Duck rilette and onion confit  
Cheeses from our Cellar, grapes and crackers

### SANDWICH

Egg salad roll, mayonnaise, smoked bacon  
and crispy lettuce  
Wrap with humus, roasted bell peppers  
and eggplant, arugula and Parmesan  
Kaiser with hot smoked salmon, tarragon mayonnaise  
and tomato  
Baguette with duck rilette, pickle and  
mustard à la Provençale  
Ciabatta with tomato, mozzarella, prosciutto,  
basil and olive oil  
Baguette with ham and Brie cheese  
Ciabatta with marinated vegetables and fresh goat cheese  
Wrap with smoked turkey, cumin and lime, lettuce  
chiffonade, sour cream and salsa  
Mini bagel with smoked salmon, cream cheese,  
onions and capers

### DESSERT

Chef's choice  
Coffee | Tea



## CANAPÉS

**\$54**

per douzen

### COLD CANAPÉS

#### FISH AND SEAFOOD

Lobster salad and lemon mayonnaise  
Scallop ceviche green apple and cilantro  
Salmon tartare dill and espelette pepper  
Sesame tuna tataki cucumber, macadamia nut  
and ginger pesto  
Smoked salmon blinis sour cream and mullet egg caviar

#### VEGETARIAN

Olive cake goat cheese perfumed with tomato pesto  
Mozzarella and melon balls skewer olive oil and fresh mint  
Hercule cheese scone roasted bell pepper gel with honey  
Humus and beet verrine tortilla chips with cumin  
Smoked parsnip panna cotta mushroom relish

#### MEAT

Local saucisson cornet goat cheese and asparagus  
Beef tartare with old-style mustard and pickle  
Gourmet brochette from charlevoix  
Terrine of foie gras on brioche bread,  
confit of cranberries with spices  
Prosciutto bagel, ricotta and basil pesto

### HOT CANAPÉS

#### FISH AND SEAFOOD

Spicy crab cake grilled bell pepper aioli  
Panko shrimps asian mayonnaise with ginger and lime  
Atlantic salmon quiche aniseed-flavoured  
Rockfeller oysters île-aux-grues aged cheddar  
cheese | extra \$4 per dozen

#### VEGETARIAN

Fondue with cheeses from our cellar  
Goat cheese and mushroom tartlet  
Vegetable imperial rolls honey and chili pepper sauce

#### MEAT

Lamb polpette with curry, greek yogurt perfumed with mint  
Confit pork belly sandwich onion confit  
Marinated poultry skewer with paprika and lime  
Duck confit arancini truffle oil mayonnaise

## DINNER PLATED – 4 COURSES

**\$82**  
per pers.



### SOUP

Cream of sweet potato with coconut milk and curry, Dukkah oil, cilantro and lime

Roasted cauliflower soup with lemon confit, black garlic emulsion

White beans velouté, smoked paprika oil and chorizo

Cold tomato gazpacho, cucumber and roasted bell pepper, extra virgin oil

Celeriac velouté, parsley oil and croutons

Cream of mushroom with tarragon, thinly sliced smoked duck

### SALAD

Mesclun of young lettuce, vegetables shavings, berry vinaigrette

Arugula, fresh goat cheese, cherry tomatoes, roasted pine nuts and balsamic vinaigrette

Mini romaine lettuce, Caesar style

Roasted beet salad, goat cheese, sunflower oil, arugula, nut bread croutons

### COLD APPETIZERS

Zucchini French Tian, tomato confit and ricotta with mint, grilled pepper coulis and micro mesclun

Bay of Fundy salmon tartar, candied lemon, vegetables chips and croutons with fleur de sel

Wild boar terrine, marinated mushrooms and grilled focaccia bread

Shrimps, mango emulsion, cilantro, lime, avocado purée and tortilla chips with smoked paprika


Scallop Maki with Miso, sesame shrimp and thinly sliced beets with Mirin, mango and gotchukaru pepper emulsion

Trout gravlax with maple sugar, dill cucumber, lemon gel and smoked sour cream

Fresh tuna tataki, black olive powder, crunchy green beans, quail egg and anchovy mayonnaise

Beef filet carpaccio, black garlic mayonnaise, armillary pickle, Hercule cheese shavings and young shoots | Extra \$8

Duck terrine foie gras, rillettes and smoked duck breast, apple chutney with spices and brioche bread | Extra \$10



## DINNER PLATED – 4 COURSES (Cont'd)

**\$82**  
per pers.

### HOT APPETIZERS

Marinated salmon and smoked mackerel, wilted spinach and leek with horseradish emulsion

Tartlet with caramelized onion and fresh thyme, fondant goat cheese paillot

Duck confit parmentier, fried kale and veal glaze

Pok belly confit, squash gnocchi, noble mushrooms and reduced meat jus

Quail two ways, roulade and confit leg, ceps purée and marinated red cabbage | Extra \$12

Scallop, lobster and shrimp, cauliflower and camelina, saffron sauce | Extra \$12

Pan-fried foie gras escalope, spices bread, wild berries and roasted pistachio | Extra \$12

### ENTRÉES

#### FISH AND SEAFOOD

Seafood ravioli, lobster and shellfish, saffron bisque

Atlantic salmon pave, citrus vinaigrette with fresh herbs

Cod cooked two ways, low temperature and olive oil brandade, white butter sauce with fresh herbs

Creamy risotto with lobster and roasted scallop, green peas, crushed herbs and lemon zest

#### POULTRY

Poultry supreme, sundried tomatoes crust, creamy polenta with black olives and meat jus

Confit duck leg, cranberries and wild blueberries confit, sweet and sour sauce

Duck breast cooked at low temperature, reduced jus with balsamic vinegar

#### LAMB

Rack of lamb, bread crumbs à la Provencale with herbed natural jus, potato gratin and ratatouille

#### DEER

Deer loin cooked at low temperature, Grand Veneur sauce with cedar jelly | Extra \$10

#### BEEF

Grilled AAA beef entrecote 6 oz | 9 oz Extra \$8  
mushroom sauce

Roasted beef mignon 5 oz | 7 oz Extra \$8  
green pepper and Cognac sauce

Braised beef pave, vegetables from pot-au-feu and cooking jus

Classic beef Wellington fillet, Château style | Extra \$10  
Bordelaise sauce

#### VEAL

Veal fillet and soft 1608 cheese, ice cider glaze

Milk-fed veal rib cooked at low temperature, mushrooms, Port wine and foie gras sauce | Extra \$8

#### PORK

Pork tenderloin with black garlic and mushrooms, Migneron cheese aligot and meat jus

Crispy Beaurivage farm pork flan with cranberry and brown rum sauce

#### SURF & TURF DUO

Grilled beef fillet mignon, Bordelaise sauce, roasted Gambas with candied lemon | Extra \$24

### DESSERTS

Fruit medley and mint leaf with hint of blackcurrant

Red berries entremet, vanilla and lime

Maple and Coureur des Bois crème brûlée

Iced soufflé with Grand Marnier, bitter orange coulis and chocolate chips

Chocolate terrine with hazelnut crunch, raspberry coulis

Dark chocolate lava cake, strawberry purée with cardamom

Chocolate terrine, decadent caramel and roasted pecans with maple

Maple fondant, custard and wild blueberries

Boreal sea buckthorn, white chocolate and Labrador tea

Sweetness with apples and salted butter caramel

Coffee | Tea



## WINES & SPIRITS

### WHITE WINES

Cuvée Exclusive (Chardonnay/Viognier), Domaine Saint-Nabor, Coteaux du Pont du Gard, Rhône, France	<b>\$54</b>
Pinot Grigio, Geografico, Delle Venezie, Italie	<b>\$59</b>
Grüner Veltliner, Tom, Weingut Tom Dockner, Traisental, Autriche	<b>\$68</b>
Sauvignon Blanc, Montour Blanc, Coteaux du Giennois, Loire, France	<b>\$72</b>
Megalomaniac, Série Héritage (Riesling/Auxerrois), Niagara Peninsula, Canada	<b>\$75</b>
Albarino, Senorio de Rubios, Rias Baixas, Espagne	<b>\$80</b>
Sancerre, Alain Girard & Fils, Loire, France	<b>\$108</b>
Chablis, Vaillons, Domaine Raoul Gautherin et Fils	<b>\$110</b>

### ROSÉ

L'Oratoire, Domaine Saint Andrieu, Coteaux Varois en Provence, France	<b>\$75</b>
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### RED WINES

Cuvée Exclusive (Grenache / Mourvèdre / Syrah/ Carignan), Domaine Saint-Nabor, Coteaux du Pont du Gard, Rhône, France	<b>\$54</b>
Chianti Riserva, Capofosso, Geografico, Toscana, Italie	<b>\$63</b>
Malbec, Los Bocheros, Lujan de Cuyo, Mendoza, Argentine	<b>\$68</b>

Sangiovese, Bosco del Grillo Governo, Geografico, Toscane, IGT, Italie	<b>\$72</b>
Megalomaniac, Série Héritage (Cabernet / Merlot), Niagara Peninsula, Canada	<b>\$84</b>
Pinot Noir, Stroller Family Estate, Dubdee Hills, Oregon, É.U.	<b>\$134</b>

### CHAMPAGNES

Gisèle Devavry, Cuvée Château Frontenac Premier Cru, Champagne, Champillon, France, Nc	<b>\$160</b>
Pol Couronne, Reims, Rosé, Brut, France, Nv	<b>\$195</b>
Veuve Clicquot Ponsardin, Carte Jaune, Coffret Édition Le Château Frontenac, Reims, Brut, Nv	<b>\$256</b>

### SPARKLING

Piccini Venetian Dress, Prosecco, Veneto, Italie	<b>\$74</b>
Chandon, Brut Classic, Napa Valley, Californie, É.U.	<b>\$86</b>
Megalomaniac, Série Héritage, Niagara Peninsula, Canada	<b>\$89</b>

### DESSERT WINES

Cave Spring, Riesling, Indian Summer, Cuvée Château Frontenac, Niagara Peninsula, Canada	<b>\$95</b>
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## WINES & SPIRITS (Cont'd)



### SPIRITS (1.5 oz)

- Romeo's Gin
- Pur Vodka
- Coureur des Bois, Whiskey with maple syrup
- Coureur des Bois, Whiskey cream with maple syrup

**\$12**

### BEERS (pint or bottle)

- Local Beers
- Stella Artois

**\$10**

### SPIRITUEUX PREMIUM (1.5 oz)

- Absolut Elyx Vodka
- Bistro Vodka
- Woodford Bourbon
- Macallan 12 years | \$26
- Caribou Crossing, Whiskey Canadien | \$26

**\$15**

### HOUSE WINE (glass)

**\$11**