

APPETIZERS 2016

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Short General Tao chicken brochette
Endive with caramelized honey citrus
Marinated shrimp with shooter-like tart cream
Fresh salmon tartar with candied ginger, lemon grass, a sesame crisp and wasabi mayo
Goat cheese and truffle oil sucette
32 \$ the dozen



Foie gras blinis in Port jelly
Mini Manoir-smoked salmon bagel with cream cheese and fried capers
Beef Satay with béarnaise mayo
Short brochette of L'Artisan deli meats and fine Quebec cheese
Quail breast glazed with Asian flavours
Buffalo-style chicken gougeonnette
Ceviche de pétoncles parfumé au thé fumé
Juniper berry-rubbed tuna tataki with soya mayo
36 \$ the dozen

MIGNARDISES AND ASSORTED MACARONS (chef's choice)

Selection of classic desserts served as petits fours and assorted macaroons

For example, Assortment of macarons (coffee, chocolate, lemon, pistachio, raspberry, vanilla), mini vanilla creme brulee , red raspberry ivory, mini opera, fruit tart, shortbread, Bourdaloue tart, caramelized praline cup, pistachio tart, fresh lemon tart, snobinette with fresh fruit coulis
32 \$ the dozen



April 1, 2016 to December 31, 2016
Minimum of four dozen per selection

(15% Service charges and taxes not included)
Certain conditions apply. Prices may change without notice.

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