

CARIBOU CLUB
NEW YEAR'S EVE

2021

FIRST COURSE

OYSTERS/CUCUMBER/CAVIAR

avocado, coriander mignonette, sliced grapes

MANGO WRAPPED HEARTS OF PALM

habanero citrus, crispy fennel

SECOND COURSE

NANTUCKET BAY SCALLOPS/BLACK TAGLIOLINI

sea scallop carpaccio, uni butter, rice foam

PORTABELLO/BLACK TRUFFLES/PEAS

sugar snaps, crispy pata negra, egg yolk

SEARED FOIE GRAS

pork belly, brioche, ginger apple sauce

THIRD COURSE

WHITE TRUFFLE RISOTTO

creamy carnaroli, parmesan, shaved truffles

CAVIAR/TORO TARTARE

crispy potato, fromage blanc, quail egg

FOURTH COURSE

SEARED BLACK COD

nori puff, wasabi edamame puree, miso

TEA SMOKED DUCK BREAST/RED FRUITS

saskatoon gelée, young beets, palm caramel

KOBE FILET

chanterelle mushrooms, smoked potato fondue

DESSERT



SAINT-ANDRÉ CHEESE CAKE

graham cracker sable, lemon ganache, raspberry jelly, candied pecans & raspberry sorbet

CROQUEMBOUCHE

milk chocolate and black truffle diplomat cream, vanilla pâte à choux, salted caramel & fresh berries

FESTIVE PETIT FOURS

macaroons, truffles, pâté de fruit & chef's surprise