

LE VOILIER

TABLE D'HÔTE

3-COURSE MENU · \$ 49

APPETIZERS

Potage of the moment


Chef's inspiration

Octopus

Hummus, olive, confit lemon, fried chickpeas, mint and parsley

Eggplant 

Tahini, capers, menthe, sésame

Crunchy salad 

Cucumber, radish, cherry tomato, homemade vinaigrette

MAIN COURSE

Gemelli 

Du Versant mushrooms, spinach, Ricotta cheese

Bavette Angus Meyer

Mashed potatoes, buttered radishes, asparagus, maple, red wine and thyme sauce

Chorizo stuffed chicken

Gnocchi, Jerusalem artichoke, roasted shallot, Brussels sprouts, Grand Veneur sauce

Salmon

Red cabbage compote, celery, parsnip, creamed Beurre Blanc, green oil

DESSERTS

Crème brûlée

Crispy Chou

 **Vegetarian** option

 **Vegan** option

*Taxes and services not included.