GASTRONOMIQUE DINNER OF

NEW YEAR'S EVE





Price per person: \$225 | Price per child from 4 to 11 years old: \$112.50 Checkroom included | Taxes & services not included

WE OFFER YOU IN YOUR PRICE:

Half bottle of wine in private importation, red or white 1 flute of sparkling wine at midnight

SOUPS -

Canadian lobster bisque Tomato minestrone soup

SUSHI STATION -

Chef's selection of maki and nigiri Ginger, soy sauce, and wasabi

CHEF'S BUFFET STATION -

Homemade porchetta

Italian charcuteries

Focaccia with parmesan and rosemary

Sheraton antipasto

Homemade foie gras terrine by the chef, candied figs

Fresh oysters and mignonettes

Chef's salads

Fried calamari

Cajun-spiced tuna tataki

Prosciutto sliced on site

TARTARE STATION -

AAA beef, Alberta bison, Atlantic salmon, and bluefin tuna

Tartare condiments, spicy mayonnaise, truffle mayonnaise

PASTA AND RISOTTO STATION -

Truffle risotto prepared in the parmesan wheel

Orecchiette with lamb ragoût

Strozzapreti with parmesan cream, green peas, and smoked bacon

SEAFOOD STATION -

Grilled octopus, gremolata

Smoked salmon and gravlax
Rockefeller oysters with wasabi sabayon
Giant shrimp, bourbon Maker's Mark cocktail sauce
Mujol caviar, blinis, sour cream, egg, and parsley

CARVING STATION -

Canadian lobster with garlic butter or aïoli Grilled Alberta tomahawk, choron sauce Turducken — Turkey stuffed with chicken and duck



TO RESERVE:

By phone: 450 687-2440 Online: restolapiazza.com





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TUESDAY, DECEMBER 31ST, 2024 - 8:00 PM

Continued menu

HOT STATION -

Rack of lamb with pistachios and Dijon mustard

XXL seared scallops with champagne sauce and salmon caviar

Confit duck arancini, mozzarella, and tomato coulis

Veal tenderloin with Concord grapes and morels

Truffle gratin dauphinois

Winter root vegetables glazed with maple syrup

Roasted turbot with maltaise sauce

CHEF'S TABLE D'HÔTE

AAA beef tenderloin Rossini-style Foie gras, truffles, périgueux sauce

Or

Roasted Chilean sea bass, white butter with Québec caviar

CHEESE STATION ——

Cheese selection, bread, croutons, nuts, dried fruits, and grapes

DESSERT STATION -

Homemade tiramisu

Chocolate fountain, fresh fruits, and marshmallows

Mini verrines

Holiday cakes

Fruit tarts

Holiday Yule logs

Mini pastries

Panettone

Assorted Holiday cookies

Fruit salad

Macarons

Croquembouche

Chef's cannoli

And much more



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