



**La Piazza**  
RISTORANTE

GASTRONOMIQUE DINNER OF  
**NEW YEAR'S EVE**

SUNDAY DECEMBER 31ST 2023 - 8:00 PM

Price per person : \$ 225 | Prix 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

**SOUP STATION**

LOBSTER BISQUE WITH AGED CHEDDAR  
CARROT AND COCONUT VELOUTÉ (VEGAN)

**CHEF'S BUFFET STATION**

HOMEMADE PORCHETTA AND ITALIAN COLD CUTS  
ROSEMARY AND PARMESAN FOCACCIA  
SHERATON'S ANTIPASTO  
CHEF'S MINI SALADS  
FRESH OYSTERS AND MIGNONNETTES  
TUNA TATAKI WITH WAFU SAUCE  
FRIED CALAMARI  
AND MUCH MORE...

**TARTARE STATION**

TUNA - AAA BEEF - WILD SALMON  
Homemade croutons, pickles, shallots, parsley, chives,  
spicy mayo, truffle mayo

**SAPUTO CHEESE STATION**

ASSORTMENT OF SAPUTO CHEESES  
Homemade croutons, gluten free crackers, nuts and dried  
fruits

**PASTA AND RISOTTO  
STATION**

LOBSTER RISOTTO IN A WHEEL  
With creamed Mascarpone and Holiday bisque

MEDAGLIONE STUFFED WITH SQUASH  
Cendré de Charlevoix infused with sage sauce

**POKE BOWL STATION**

SPICY RED TUNA, CALROSE RICE, EDAMAME, CORN  
KERNELS, PINEAPPLE, WAKAME, CUCUMBER, DAÏKON  
Soya sauce, Wafu, spicy mayo, Asian dressing, Thai sauce

**SUSHI STATION**

ASSORTED MAKI AND NIGRI  
Ginger, soya sauce and wasabi

**SURF AND TURF PLANK**

CASCADING LOBSTER WITH GARLIC BUTTER  
GRILLED AAA TOMAHAWKS WITH CHIMICHURRI

**SEAFOOD STATION**

GIANT SHRIMP WITH HOMEMADE COCKTAIL SAUCE  
SMOKED SALMON AND DILL GRAVLAX  
OCTOPUS BUFFALO STYLE  
SALMON CAVIAR





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CONTINUED

**KITCHEN'S HOT STATION**

GIANT CAJUN SHRIMP WITH CANDIED LEMON

LAMB CHOPS WITH MUSTARD

SCALLOPS WITH SAFFRON BEURRE BLANC AND LIME

ARANCINI WITH WAGYU BEEF AND PARMESAN

DUCK THIGH CONFIT LACQUERED WITH MAPLE

ARTICHOKES STUFFED WITH WILD MUSHROOMS AND  
SPINACH (VEGAN)

**TABLE D'HÔTE FROM OUR KITCHEN**

WELLINGTON OF MILK FED FILET OF VEAL  
With foie gras sauce

OR

MISO BLACK COD  
With black garlic sauce

OR

CARAMELIZED CAULIFLOWER TRILOGY WITH SESAME OIL  
Chickpea mousse and roasted sesame seeds

**DESSERT STATION**

CHOCOLATE FOUNTAIN WITH FRESH FRUITS

HOMEMADE VERRINES

RED BERRY SHORTCAKES

HOLIDAY YULE LOG

MINI PASTRIES AND MACARONS

ASSORTMENT OF FRUIT TARTS

HOLIDAY COOKIES

PANETTONE AND CANDIED FRUIT

CROQUE EN BOUCHE

HOMEMADE CANNOLIS

MINI VANILLA CRÈME BRULÉE



SHERATON  
Laval Hotel

TO RESERVE

By phone : 450 687-2440 | Online : [restolapiazza.com](http://restolapiazza.com)