NEW YEAR'S EVE
STATION MENU – 5 COURSES
December 31

FIRST COURSE

COLD STATION & SALADS

- Tomato and Shishito Pepper Salad with Herb Vinaigrette
- Crisp Green Salad and Halloumi with Basil and Lemon Vinaigrette
- Roasted and Potato Salad with Eggs and Bacon, Spicy Mayonnaise Dressing
- Crudités and Fresh Vegetables of the Day

SECOND COURSE

ANTIPASTO & QUEBEC TERROIR STATION

- **Local Cheeses:** Alfred Le Fermier (Compton), La Sauvagine (Portneuf), Bleu fumé (Saint-Benoit-du-Lac), L'Arrière-Cour (Plessisville), and Chèvre des neiges (Alexis de Portneuf)
- **Charcuterie from Charlevoix:** Salami, Chorizo, Coppa, and Blood Sausage
- **Terrines & Rillettes:** Game, Pork and Pistachio, Duck à l'Orange, and Suckling Pig Rillettes
- **Accompaniments:** Caramelized Onions, Dried Fruit, Pepper Jelly, Zucchini Ketchup, Pretzel Crackers, and Croûtons

THIRD COURSE

PASTA & SEAFOOD STATION

- Lobster Ravioli with Silky Lobster Bisque
- Mushroom Ravioli Topped with Dehydrated Mushrooms from Sherbrooke's Underground Network
- Argentine Pink Shrimp Roasted with Spiced Honey and Sesame
- Tuna Tataki with Sesame and Balsamic

FOURTH COURSE

LAND & SEA STATION

- **Carved Tableside:** Beef Ribeye with Foie Gras and Porto Sauce or Peppercorn Sauce (Pink and Green)
- Apples and Caramelized Onions Oven-Roasted New Brunswick Salmon
- Pangasius Infused with Ginger and Orange
- **Accompaniments:** Seasonal Vegetables and Dauphinoise Potatoes

FIFTH COURSE

DESSERT STATION

- Cheesecake Crème Brûlée-Style
- Chocolate Mousse
- Whipped cream Profiteroles
- Key Lime Pie
- Yule Log

Happy Holidays and Happy New Year!