

Menu		LE FOUGASSE		EXPÉRIENCE SAVEURS AMBIANCE	
Entrées					
Soup	6	Fried Calamari with Spicy Mayonnaise	19		
Caesar Salad	12				
French Onion Soup with Two Cheeses	14	Fresh Burrata with Roasted Beets, Prosciutto, Pumpkin Seeds, Maple and Balsamic Reduction	22		
Grilled Zucchini with Creamy Goat Cheese, Pistachios, Mint, Olive Oil, Lemon Juice	16	Tuna Tartare with Mango, Cucumber, Radish, Domaine Saint-Georges Honey, Lime Juice	24 3oz	32 6oz	
Stuffed Portobello with Wild Mushrooms, Escargots, Caramelized Onions, Mozzarella, Parmesan	18	Beef Tartare with Tomato Bruschetta, Basil Pesto, Dijon Mustard, Parmesan, Green Onions, Olive Oil	24 3oz	32 6oz	
Dish of the Moment	PM*	Tartare of the Moment			PM*
Mussels with Blue Cheese Cream, Caramelized Shallots, Parsley	18 1 lbs	Oysters with Chef's Choice Mignonette		3 l'unité	
Sundried Tomato Arancini with Feta Cheese, Maple Syrup, Roasted Pepper Coulis, Tarragon, Spicy Honey	18	Foie Gras of the Moment		24	
PM* = Prix du marché					
Plats Principaux					
Mussels with Blue Cheese Cream, Caramelized Shallots, Parsley	28 2lbs	Penne with Teriyaki Flank Steak, Bell Peppers, Basil, Edamame, Sesame, Fried Wonton	32		
Gnocchi with Toulouse Sausage, Paris Mushrooms, Caramelized Onions, Maple Alfredo Sauce	28	Sautéed Shrimp with Mango and Caramelized Pineapple Salsa, Bell Peppers, Cilantro, Pancetta	33		
Veal Liver with Bacon	29	Beef Flank Steak with Shallot Butter	35		
Mezzaluna Stuffed with Eggplant Parmigiana from Giovedi Pasta, Basil Pesto, Arugula, Parmesan Shavings, Toasted Almonds	29	Butcher's Choice			PM*
Creamy Risotto with Shredded Beef, Leeks, Cherry Tomatoes, Smoked Paprika Cream, Parmesan	29	Rack of Lamb Marinated with Lemon and Rosemary, Yogurt, Mint, Dauphinois Gratin	46		
Catch of the day	PM*	AAA CAB Beef Filet Mignon with Montreal Spices, Pepper Sauce	50		
Stuffed Quail with Game Meat, Roasted Garlic Butternut Squash Purée, Blackberry Sauce	30	16oz Sterling Silver AAA Dry-Aged Ribeye (45 Days), Fries, Pepper Sauce	65		
Desserts					
Homemade Crème Brûlée of the Moment	9				
Baked Alaska (For Two)	25				
Chef's Brownies	9				
French Toast with Soft Ice Cream	9				
Pavlova with Soft Ice Cream	9				



TABLE D’HÔTE
For two people 140\$

Includes a bottle of wine (Red : Canto de Casa White : Riff Pinot Gris Lageder)

Entrées

Plats Principaux

Soup

Beef Flank Steak with Shallot Butter

Caesar Salad

Gnocchi with Toulouse Sausage, Paris
Mushrooms, Caramelized Onions, Maple Alfredo
Sauce

French Onion Soup with Two Cheeses

Pan-Seared Salmon with Soy, Maple, Potato and
Broccoli Gratin

Stuffed Portobello with Wild Mushrooms,
Escargots, Caramelized Onions, Mozzarella,
Parmesan

Veal Liver with Bacon

Mussels with Blue Cheese Cream, Caramelized
Shallots, Parsley
1 LBS

Picanha from L'Effet Boeuf with Chimichurri

Beef Filet Mignon with Montreal Spices, Pepper
Sauce
Extra 10\$

Choice of Desserts and Coffee



