

negresco menu

APPETIZER

A SELECTION OF BITES

served on platters to share



MAIN COURSE

choice of:

BOUILLABAISSE

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

WILD MUSHROOM RAVIOLI

white wine, butter sauce with garlic, fresh tomato and herbs

POISSON DU JOUR

chef's daily fish creation

PRAWNS PROVENÇAL

prawns, garlic, parsley, brandy, butter sauce, seasonal vegetables and new potatoes

BEEF FILET

black peppercorn, thyme, red wine jus, seasonal vegetables, new potatoes

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

COFFEE OR TEA

\$58 PER PERSON

This menu is for large parties of 14–24 people | 18% gratuity and taxes will be added to the bill. | We ask that you confirm the number of people in your party on the day of your reservation, as the confirmed number of people is the number you will be billed for. | A deposit of \$25 per person is required upon booking, payable by credit card or certified cheque. | Subject to change without notice.

chantecler menu

APPETIZER

CRAB AND SHRIMP CAKES

house made aioli, mixed greens with champagne vinaigrette

MAIN COURSE

choice of:

WHOLE LOBSTER PROVENÇAL

seasonal vegetables and new potatoes

BOUILLABAISSE

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

RACK OF LAMB

crusted with dijon and fresh herbs, seasonal vegetables and new potatoes

POISSON DU JOUR

chef's daily fish creation

PRAWNS PROVENÇAL

prawns, garlic, parsley, brandy, butter sauce, seasonal vegetables and new potatoes

BEEF FILET

black peppercorn, thyme, red wine jus, seasonal vegetables, new potatoes

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

COFFEE OR TEA

\$68 PER PERSON

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carroussel menu

1ST APPETIZER

choice of:

MIXED GREEN SALAD

truffle parmesan tuille, champagne vinaigrette

LOBSTER BISQUE

chive chantilly

2ND APPETIZER

SHELLFISH STEAMER

scallop, prawn, clams, mussels, white wine, garlic, lemon, herbs, tomatoes

SORBET

with sparkling wine



MAIN COURSE

choice of:

WHOLE LOBSTER PROVENÇAL

seasonal vegetables and new potatoes

BOUILLABAISSE

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

WILD MUSHROOM RAVIOLI

white wine, butter sauce with garlic, fresh tomato and herbs

RACK OF LAMB

crusted with dijon and fresh herbs, seasonal vegetables and new potatoes

POISSON DU JOUR

chef's daily fish creation

BEEF FILET

black peppercorn, thyme, red wine jus, seasonal vegetables, new potatoes

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

COFFEE OR TEA

\$82 PER PERSON

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