

# - PERFECT - TWO SOME



- Valid from February 14 to 17, 2019 -

## *Appetizers*

### **Marinated Veal Carpaccio**

Miso | Warm enoki mushrooms & fried toy choy leaves salad  
Roasted macadamia nuts | Tamari mayonnaise

### **Wild Mushroom Risotto**

Crab meat | Portobello strips & green peas | Truffled Italian  
mascarpone quenelle | Croutons & micro salad

### **Cooks' Mixed Greens Bowl**

Arugula & sprouts | Crunchy vegetables | Marinated olives  
Crumbled feta | Creamy lemon dressing

### **Seasonal Vegetable Chowder**

Tempura leeks garnish & fresh cream

## *Main dishes*

### **Butternut Squash Ravioli**

Grey shrimps à la plancha | White wine & goat cheese velouté  
Wilted spinach and roasted pine nuts | Guinness cheddar

### **Bone-in Chicken Supreme**

Wild mushroom & prosciutto crust | Melting brie | Yukon Gold  
purée flavoured with salted herbs | Roasted red bell pepper coulis

### **AAA Filet Mignon Brochette**

6oz filet mignon & beer sausage from Spécialité M.R  
Grilled seasonal vegetables | Your choice of sides | Le Trou du diable's  
MacTavish beer reduction demi-glace

### **Beffroi Steak House Signature Prime Rib**

16-hours slow-cooked in house prime rib | House seasoning & Dijon mustard rub  
Fresh vegetables & sides | Natural meat juices

### **Salmon Grilled over Maplewood Charcoal**

Jalapeños & candied lemon chimichurri | Wasabi Yukon Gold purée  
Rosemary-honey glazed vegetables

## *Dessert*

*Coffee or tea*

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+ 1 glass of house wine  
or 1 bottle of beer (340 ml)  
from Le Trou du diable  
microbrewery per guest

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**\$99**

For  
2 people

Taxes  
and gratuities  
not included

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