



Ciao! DINEABOUTWINNIPEG

AVAILABLE FEB. 6th - 21st

CREATED BY: **Chef Tristan Foucault**

FIRST COURSE

Choice Of

Seafood Croquettes

Lobster, steelhead trout, and prawn croquette with creamy lobster bisque sauce

Roasted Red Pepper Soup

Roasted red pepper soup, served with crème fraîche, pesto, house-made garlic croutons

Niçoise Salad

Seared tuna, hard-boiled quail egg, poached potatoes, radishes, tomatoes, green beans, olives, butter lettuce, Dijon vinaigrette

SECOND COURSE

Choice Of

Lamb Shoulder

Slow-roasted lamb shoulder, rosemary roast potatoes, broccolini, mint sauce

Duck Cassoulet

Duck leg confit, pork, garlic sausage, white bean ragout, persillade

Dill Salmon

Dill-crusting roast salmon, with melted leek risotto

THIRD COURSE

Choice Of

Chocolate Pot de Crème

Chocolate custard, soft-baked chocolate chip & almond biscotti

Apple Tarte Tatin

Roasted apples, caramel, puff pastry, Grand Marnier whipped cream

Choux au Craquelin

Craquelin profiteroles filled with strawberry cream, served with fresh strawberries

\$49