

# Spring-Summer Menu 10

Seated Dinner Menu



*Agnus Dei*

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T 514 866 2323  
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530 rue Bonsecours  
Montréal, H2Y 3C5



*These menus require the presence of cooks and wait staff, as well as kitchen equipment.*

*Additional charges apply for groups of less than 30 guests.*

*We can create alternate menus or customs make dishes for you. Price will vary.*

## Entrées

### CHILLED

Crispy Pear with Blue Crab and Miso 7.75  
Served with - Pear Chips, Avocado and Pear Emulsion  
Garnish - Micro Mesclun Flowers, Lime Quarters

### HOT

Homemade Ravioli Duo with Asparagus Soup 6.25  
Stuffing - Spinach and Tempeh, Wild Mushrooms Provencal  
Garnish - Yellow Tsai Tai Flowers

### WARMED

Prosciutto Wrapped Scallop 8.75  
Prepared - Caramelized with Maple Butter  
Served with - Waffled Tuile with Poppy Seeds  
Garnish - Capped with Apple and Raspberry Chips

Elk Tataki with Sumac 10.00  
Prepared - Lightly Seared  
Served with - Stewed Kumquats  
Garnish - Chinese Hakarashi Mustard Sprouts, Sprinkling of Espelette Pepper

## Soups

### COLD

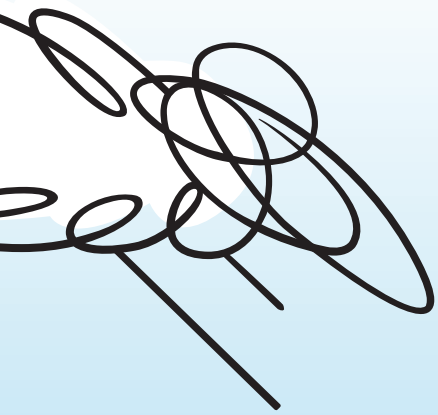
Fresh Cucumber and Cantaloupe 5.25  
Served with - Tomato, Strawberry and Basil Brunoise  
Garnish - Soy and Maple Caramel Ellipse

### HOT

Velvety Carrot Soup with Orange 4.75  
Spices - Fried Ginger and Grilled Cumin Oil

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## Mains

Poultry Stuffed with Leeks and Migneron Cheese 22.50

Prepared - Grilled

Sauce - Sun Dried Tomato

Garnish - Red Beet Sprouts

Salmon Steak with Fresh Vanilla,  
Creamy Citrus and Strawberry Emulsion 24.00

Prepared - Confit

Served with - Wild and White Rice, Carrot Julienne  
and Orange Blossom Zucchini

Garnish - Coconut Tuile

Roasted Pistachio Crusted Rack of Kamouraska Lamb 30.50

Prepared - Roasted

Spices - Fresh Herbs, Capers and Black Olives

Garnish - Presented on a Clay Ring

AAA Beef Tournedos with Crumble 31.50

Prepared - Poached in Red Wine

Served with - Nut and 10 Spice granola Crumble

Garnish - Fuchsia Flower

## Side Dishes

Two Toned Mini Fingerling Potatoes Sarladaise Style  
and  
Zucchini Clafouti, Goat Cheese and Roasted Pine Nuts Gratin

Bread Basket with 3 Flavored Butters

## Cheese

Gourmet Quebec Cheese Trilogy with Toppings 9.50

Toppings - Tomato Compote, Preserved Kumquats, Caramelized Figs

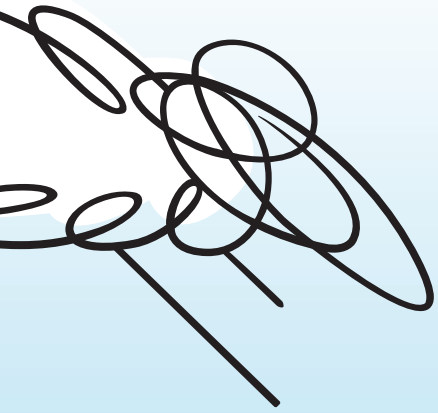
Grilled Goat Cheese on Tomato Confit 7.50

Herbs - Thyme and Rosemary

Bread - Mix of Multicolored Tortillas

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## Desserts

Marbled Chocolate Cube with Velvety Maple and Apple 6.25

Flavor - Maple

Served with - Chantilly and Caramel Sauce

Two Chocolate Cake with Mimosa 7.25

Flavor - Chocolate, Mimosa Flower Extract

Served with - Mimosa Custard Cream

Garnish - Crystallized Violet Petals and Yellow Flowers

Almond Cezanne 8.25

Flavor - Honey and Almond, Kirsch Cream

Garnish - Nougat and Caramel

Organic and Fair Trade Coffee and Tea 1.50

Note: Appetizer (amuse bouche), Side Dishes, Bread and Butter are included with your menu.



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