



MENU 2018

APPETIZER

Classic beef tartar and taro chips
Maple-glazed Japanese omelette
Tourtière bundles

FIRST NOTE

Salmon gravlax and citrus cream
Marinated vegetables jar
Deviled egg with smoked Espelette pepper
Terrine trilogy: rabbit, duck and grilled vegetables with goat cheese
Red beet spread
Sun-dried tomato butter
Croutons and fresh bread

SECOND CHORD

Red cabbage soup, *crème fraîche* and fried shallots
Cauliflower tabbouleh with preserved lemon
Bean salad, braised fennel and orange supremes

THIRD MEASURE

Roasted Cornish hen stuffed with lentils and duck confit,
mushroom sauce
Ancient grains and herbed quinoa
Sautéed seasonal vegetables

FOURTH SYMPHONY

Creative table: a variety of flavoured doughnuts, holiday sweets,
sponge toffee and meringues

Agnus Dei

Scena

Quai Jacques-Cartier
info@scena.ca - 514.288.0914



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Menu by
DANNY ST-PIERRE

Guest chef



HORS D'OEUVRES

Endive leaves with party ham
Mini egg rolls
Aged cheddar mini pies

APPETIZERS

House marinades
Duck foie gras pâté
Nantes carrot salad with orange
Brioche-style toast

SOUP

Cauliflower soup, cheddar cheese and black truffle croquettes

MAIN

Beef shoulder with pearl onions, turned potatoes,
sweet & sour mushrooms and foie gras mousse

DESSERT

Box of cookies
Surprise Christmas cake with field berries

CREATIV
NATION

Scèna

Location
GERVAIS
DEPUIS 1919

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Hors d'oeuvre

Inverted poutine

Roasted crushed butternut squash, lime, seeds and cilantro on pita

Curried poached celery stick, chicken liver mousse, almonds and golden raisins

Appetizer

Shredded ham pâté, parsley gelée and homemade mustard

Basket of warm buttermilk cornbread

Roasted beetroot spread, pomegranate vinaigrette, walnuts and cumin, shredded dill and radish

Bulgarian feta marinated with lemon confit and olive oil, vegetable and herb salad

First course

Veal roast with gravy and tomato persillade

Second course

Veal pie with bone marrow and breast braised with grand-mère style mushrooms

**Vegetarian option available on demand*

Dessert

Signature dessert from Chef Danny St-Pierre

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CHEZ LEON



Scena
6^e édition

2015

APPETIZER

Smoked salmon frivolité
with cheese and leeks

White pudding, truffles and caramelized apples

Fresh oyster, caviar and crème grelette

STARTER

Vegetable salad with herbs

Duck foie gras fine rustic delicatessen,
homemade marinades, terrine

MAIN COURSE

Marmite Sarthoise

Turkey, rabbit, toupie ham
with root vegetables and button mushrooms

Rice pilaf with dried fruit

Salmon and spinach quiche

DESSERT

Small crisp pastry puffs

Chantilly amber chocolate, chestnut cream

Maple sablé

Apple pie

FINALE

Apple, maple and Calvados shot

MENUS

Scena remercie ses partenaires :

