

# STERLING

GRILLADES + FRUITS DE MER | STEAKHOUSE + SEAFOOD

NEW YEAR'S EVE 2021

\$120

## AMUSE BOUCHE

Three Sisters Soup

## FIRST

Matane Shrimp Guédille

Brioche, Pickled Radish, Sauce Gribiche, Chives, Mizuna

OR

Bison Tartare

Quail Yolk, Horseradish Snow, Herbe de Provence, Dijon, Chili

## SECOND

Ragout de Boulettes

Hocks of Ham, Mousseline of Potato, Parsley

OR

Quebec Mushroom Cappelletti

Ricotta, Tarragon, Burnt Onion Brodo, Truffle Oil

## GRANITE

Heritage Apple & Calvados

## MAIN COURSE

Quebec Lamb Shank

Maple Glazed, Parsnip Mash, Rapini, Pistachio Dust, Jus

OR

8 oz Filet Mignon

Yukon Gold Mash, Quebec Mushrooms, Chives, Roasted Broccolini, Sauce Perigourdine

OR

Quebec Duck Ballotine & Foie Gras

Foie Torchon, Apricot, Christmas Stuffing, Sunchoke Puree, Dark Cherry Gastrique, Bitter

Greens, Duck Fat Pangritata

OR

Atlantic Cod Meuniere

Fennel Seed and Caraway Crusted, Bouillabaisse, Beluga Lentils, Fennel, Beurre Blanc, Alfalfa

## DESSERT

Pouding Chomeur

House Vanilla Ice Cream

A glass of Sparkling will be included

THE MENU IS SUBJECT TO CHANGE WITHOUT GIVEN NOTICE