

# RUSTIC MENU

## STARTERS

### APPLE & HAZELNUT SALAD

Crisp mesclun with thinly sliced apples (Granny Smith or Honeycrisp), toasted hazelnuts, and honey mustard vinaigrette.

### APPLE & BRIE TARTLETS

Mini puff pastry tartlets filled with creamy brie, caramelized apples, and a hint of fresh thyme.

### APPLE & FENNEL SOUP

Velvety soup of roasted apples and fennel, with nutmeg, thyme, and a touch of crème fraîche.

### APPLE & SMOKED GOUDA CROSTINI

Grilled baguette topped with smoked gouda, sautéed apples, and a drizzle of balsamic reduction.

### CLASSIC NIÇOISE SALAD

Soft-boiled eggs, tomatoes, black olives, and anchovies.

### SPRING VEGETABLE TERRINE

Asparagus, peas, and carrots in a light vegetable gelée.

### HERB-ROASTED CHICKEN

Served with thyme-roasted baby potatoes.

### CHEESE PLATTER

Camembert, Saint-Nectaire, Comté, and Roquefort - a mix of textures and bold flavours.

### SPLIT PEA SOUP

With crispy bacon and a hint of maple syrup.

### HOUSE FRENCH ONION SOUP

Signature version with maple syrup and melted Oka cheese.

### SWEET POTATO & SHREDDED DUCK PARMENTIER

Rich and comforting, served in an individual portion.

### PULLED PORK SLIDERS

Bite-sized, perfect for casual receptions or cocktail hour.



PLAZA RIVE NORD

SALLE DE RÉCEPTION  
VERGER RICHARD LEGAULT

# R U S T I C M E N U

## MAINS

### CONFIT DUCK LEG

Slow-cooked until tender and falling off the bone.

### MERLOT-BRAISED BEEF FLANK

Rich, slow-braised beef in red wine sauce.

### DUCK BREAST WITH BERRY SAUCE

Served medium-rare with a tangy mixed berry reduction.

### APPLE-GLAZED ROAST CHICKEN

Whole roasted chicken with a cider, rosemary, garlic, and cinnamon glaze, served with roasted root vegetables.

### CIDER-BRAISED PORK BELLY

Braised with onions and thyme, served with mashed potatoes and caramelized apples.

### APPLE & BUTTERNUT SQUASH RISOTTO

Creamy risotto with roasted squash, sautéed apples, sage, and a touch of parmesan.

### APPLE & SAGE STUFFED PORK LOIN

Tender pork loin stuffed with sautéed apples, fresh sage, breadcrumbs, and garlic.

### GRILLED TROUT WITH APPLE-CUCUMBER SALSA

Fresh grilled trout topped with a light apple, cucumber, red onion, and cilantro salsa.

### CARAMELIZED ONION & APPLE TART

Savory puff pastry tart with onions, sliced apples, blue cheese, and a balsamic drizzle.

## SIDES

### CRISPY APPLE & POTATO GRATIN

Thin layers of tart apples and potatoes baked with garlic, thyme, and cream until golden.

### GREEN BEANS WITH APPLES & ALMONDS

Sautéed green beans with sliced apples and toasted almond slivers, in a light lemon vinaigrette.

### WARM APPLE & WALNUT SALAD

Sautéed apples and toasted walnuts with mixed greens, warm cider vinaigrette, and crumbled goat cheese.

### HONEY-ROASTED CARROTS & APPLES

Roasted carrots and apple chunks with thyme and honey, caramelized to perfection.

### APPLE & CORN FRITTERS

Golden, crispy fritters with fresh corn and shredded apples, served with a zesty dipping sauce.

# R U S T I C M E N U

## DESSERTS

### APPLE CINNAMON CRUMBLE

Warm spiced apples with buttery crumble topping, served with whipped cream or vanilla ice cream.

### APPLE-INFUSED CHEESECAKE

Creamy cheesecake topped with apple compote, cinnamon, and nutmeg.

### CARAMEL APPLE TART

Buttery crust filled with caramelized apples, homemade caramel sauce, and a sprinkle of sea salt.

### APPLE SORBET

Light and refreshing, made with apple purée, lemon zest, and a hint of mint.

### RUSTIC APPLE GALETTE

Free-form tart with seasonal apples and a touch of cinnamon, served warm with vanilla ice cream.

## DRINKS

### APPLE CIDER SANGRIA

Refreshing mix of apple cider, white wine, orange slices, and a splash of brandy.

### HOT APPLE CIDER WITH CINNAMON & CLOVES

Perfect for a cozy evening, served warm with cinnamon stick and clove garnish.

### APPLE BRANDY COCKTAIL

Apple brandy, ginger beer, and a splash of lime, served over ice.

### ICED APPLE MINT TEA

Chilled tea infused with apple slices and mint, lightly sweetened with honey.

Menu and availability are subject to change without notice.