

# Graduate's menu

A glass of Royal Fizz



Fried chicken rillette, cranberry & apple compote, Vertigo sprouts  
Fresh tomatoes & grilled pineapples bruchetta, chipotle crispy bread  
Crispy vegetables spring rolls, oriental vermicelli, sesame sweet & spicy sauce



Soup of the moment



Boneless chicken breast stuffed with Italian ham & Suisse cheese, peppercorn & orange peel meat-glaze  
Pork fillet macerated in red wine & rosemary, wild mushroom sauce  
Poultry tournedos on the grill, grilled vegetable brochette, fine herbs wild rice  
Alberta's beef grilled on maple charcoal, garlic mashed potatoes, season vegetables



Chocolate surprise, berries & coulis  
Coffee, tea or infusion

**\$ 38 per person**

\* Red meat: medium-cooked for all