

STERLING

GRILLADES + FRUITS DE MER | STEAKHOUSE + SEAFOOD

MIX INGREDIENTS... COMPOSE YOUR DINNER!!!

MAIN COURSE PRICING INCLUDES
ONE SOUP, ONE APPETIZER AND ONE DESSERT
(EXTRA COURSE ADD 10 \$)

CHECK YOUR CHOICE

SOUP OF THE DAY

DAILY REVISITED

OR

LOBSTER BISQUE

LEEK AND SMOKED SCALLOP*

APPETIZERS

(CHOOSE 2 OPTIONS)

MARKET SALAD

YOUNG GREEN LEAVES, SEASONAL VINAIGRETTE

STERLING CAESAR SALAD

ROMAINE LETTUCE, WARM LARDOONS, PARMESAN CHEESE AND GARLIC CROUTONS

GRILLED MUSHROOMS AND ORGANIC YOUNG SPROUTS SALAD

WARM GOAT CHEESE CROUTONS

BEEF TARTARE WITH TRUFFLE OIL, 4OZ

FRESHLY GROUND, SERVED WITH CROUTONS, SEASONED TO YOUR TASTE*

WILD SALMON TRIO

THREE DELICIOUS WAYS TO ENJOY SALMON: MARINATED, SMOKED AND TARTAR *

U6 JUMBO SHRIMP COCKTAIL

TRADITIONAL COCKTAIL SAUCE, LIGHTLY SPICED UP**

FRICASSEE OF ESCARGOTS WITH SWEET CARROT FLAN,

ROASTED SHALLOTS AND HERB SALAD

PAN SEARED GIANT SEA SCALLOPS

PROSCIUTTO AND PECCORINO DU PUY LENTILS RISOTTO, VERMOUTH AND SAFFRON FUMET *

PAN SEARED DUCK FOIE GRAS WITH GUÉRANDE "FLEUR DE SEL"

ROASTED MANGO AND TRUFFLE JUS EMULSION**

* ADD 3.00\$ PER PERSON

** ADD 6.00\$ PAR PERSON

MAIN COURSE

(CHOOSE 2 OPTIONS)

60 \$

STERLING SILVER N.Y. SIRLOIN 12OZ

STERLING SILVER FILET MIGNON 8OZ

QUÉBEC RACK OF LAMB

ROSEMARY SCENTED REDUCED LAMB JUICE

ROASTED CHICKEN SUPREME

SEARED SALMON SERVED MEDIUM,

CITRUS AND LEMONGRASS CREAMY SAUCE, SEAWEED SALAD AND SALMON CAVIAR

ALL MAIN COURSE ARE SERVED WITH 1 CHOICE OF SAUCE, 1 CHOICE OF STARCH AND GRILLED VEGETABLES.

TWO PEPPERCORNS
PINK AND GREEN PEPPERCORN

WILD MUSHROOMS
CREAM AND MUSHROOMS

PERIGOURDINE
TRUFFLE AND FOIE GRAS

PORTO REDUCTION

BAKED POTATO
SERVED WITH HERBED SOUR CREAM

YUKON GOLD MOUSSELINE
GARLIC SCENTED

BASMATI RICE
AND TINY VEGETABLE

GRATIN DAUPHINOIS

CREATE YOUR OWN SURF N' TURF ADDING OUR SUCCULENT SEAFOOD

GIANT SHRIMP 8\$

LOBSTER TAIL 4OZ 12\$

GIANT SCALLOP 6\$

CHOOSE THE FULL SELECTION OF 3 SEAFOOD FOR ONLY 20 \$

DESSERT

(CHOOSE 2 OPTIONS)

TRADITIONAL TIRAMISU

NEW-YORK CHEESECAKE

RED BERRIES

DARK CHOCOLATE MARQUISE

PURE CARIBBEAN CHOCOLATE, PISTACHIO CRÈME ANGLAISE

GRAND-MARNIER CRÈME BRULÉE

IF CLIENT REQUIRES MULTIPLE PRE SELECTED CHOICES A \$6.00 SURCHARGE WILL APPLY PER PERSON PER ADDITIONAL SELECTION.

PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY CONCERNS.

PRICES DO NOT INCLUDE TAXES AND GRATUITY.

MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

STERLING

GRILLADES + FRUITS DE MER | STEAKHOUSE + SEAFOOD

LES COLLECTIONS DE CANAPÉS 2008 THE 2008 CANAPÉ COLLECTIONS

LA COLLECTION FROIDE

THE COLD COLLECTION

FOIE GRAS STERLING
STERLING FOIE GRAS

SAUMON FUMÉ ET YOGHOURT AU POIVRE
SMOKED SALMON AND PEPPERED YOGURT

TARTARE DE BŒUF STERLING À L'HUILE DE TRUFFE
TRUFFLE OIL SCENTED STERLING BEEF TARTAR

CHEDDAR BALDERSON VIEILLI SERVI AVEC COMPOTE DE POIRE ET D'OIGNON
AGED BALDERSON CHEDDAR WITH PEAR-ONION COMPOTE

BRUSCHETTA AU BASILIC, RÉDUCTION DE TOMATE SÉCHÉE ET AIL AU BALSAMIQUE ET PECCORINO
BASIL SCENTED BRUSCHETTA, GARLIC-SUN DRIED TOMATO BALSAMIC REDUCTION AND PECCORINO

CREVETTE GRILLÉE REHAUSSÉE D'UNE MAYONNAISE À L'AVOCAT ET TEQUILA
GRILLED SHRIMP HIGHLIGHTED BY TEQUILA-AVOCADO MAYONNAISE

PARMENTIER DE HOMARD ET MOUSSE DE FROMAGE AUX HERBES
LOBSTER AND HERBED CHEESE MOUSSE PARMENTIER

LA COLLECTION CHAUDE

THE HOT COLLECTION

ROULEAUX DE PRINTEMPS AUX LÉGUMES ET SAUCE PONZU
VEGETABLE SPRING ROLLS WITH PONZU SAUCE

PISSALADIÈRE À LA TAPENADE, TOMATE ET CHÈVRE FRAIS RÔTI
ROASTED FRESH GOAT CHEESE, TOMATO AND TAPENADE PISSALADIÈRE

FEUILLETÉ AU CRABE ET AU BRIE
BRIE AND CRAB FEUILLETÉ

YAKITORI DE POULET, SAUCE AUX NOIX DE CAJOU
CASHEW CHICKEN YAKITORI

VOL-AU-VENT D'ESCARGOT PARFUMÉ AU THYM
THYME SCENTED ESCARGOT VOL-AU-VENT

SPANAKOPITA AU FROMAGE FÊTA ET ÉPINARD
FETA CHEESE AND SPINACH SPANAKOPITA

26 \$ PAR DOUZAINE
26 \$ PER DOZEN

FAITES NOUS PART DE TOUTE ALLERGIE OU CONSIDÉRATION DIÉTÉTIQUE.

LES PRIX N'INCLUENT PAS LES TAXES NI LE SERVICE.

MENUS ET PRIX SUJET À CHANGEMENT SANS PRÉAVIS.

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