

Gourmet Escape

STARTER

Niçoise and mesclun salad, homemade smoked duck breast, marinated beets, cider vinegar

or

Salmon gravlax, dill cream, capers, tangy vegetables

MAIN COURSE

Lamb rack, root vegetables, gratin dauphinois

or

Grilled salmon, celeriac cooked risotto style, crunchy vegetables.

DESSERT

Lemon and lime meringue tartlet

or

Giuanduja, hazelnut shortbread, exotic fruits

WINE

Château Saint-Jean, Chardonnay, Sonoma County, California (white)

or

Château Saint-Jean, Cabernet-Sauvignon, California (red)

THE RITZ-CARLTON MONTRÉAL

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