



MONT GABRIEL
RESORT & SPA

The *G*ala

2018 NEW YEAR'S EVE BUFFET

December 31st, 2018 – Continuous service from 6pm to 10pm in the dining room

Service starts at 8 pm in the Grand Salon

Glass of Bernard Remy Grande Reserve Champagne

Apple must for children



Soup of the day

Tapas

Several mixed salads, Classic Veggies, Homemade Pickles

Terroir Terrine, Cold Cuts and Sausages

Homemade gravlax, pickled herring, scallop ceviche

Our Chef at the Cutting table

Aged Triple A roast beef

Quebec stewed wild meat

Braised Rabbit and Duck breast from PB farm

Fresh pasta cooked to your taste

Poke Bowl station, Tuna, Salmon & beef Tartars

Lobster, Oysters on the half shell, shrimps, scallops and Salmon Wellington

Fresh vegetables and Many side dishes

Swiss cheese fondue & mountain of local Artisan bread

And the kids' corner...



Holiday inspired Desserts & sweets Station

Candy table & chocolate fondue

Fine cheeses from Quebec on a Slate, Fresh and Exotic fruits

Teas and Coffee

100 \$ 13 & +

60 \$ 6-12

30 \$ 0-5

This menu is for information purposes. We will do our best to comply with the restrictions related to allergies, but note that despite our efforts, all our dishes may contain traces of allergens