

# MENU

\$75 / PERS

## VALENTIN'S DAY

### AMUSE-BOUCHE

**CITRUS-CURED SALMON TARTARE**

### STARTERS

(CHOICE OF)

**PAN-SEARED SEA SCALLOPS** (+\$15)

truffled emulsion, parsnip purée, lime zest

**BET CARPACCIO**

fresh goat cheese, mesclun greens, honey vinaigrette

### MAINS

(CHOICE OF)

**ROASTED DOVER SOLE**

leek fondue, baby potatoes,  
champagne beurre blanc with truffle

**FRESH TAGLIATELLE WITH LOBSTER**

caviar pearls, lobster sauce

**CHICKEN SUPREME**

silky mashed potatoes, seasonal vegetables

### DESSERT

**LEMON CREAM ÉCLAIR**

raspberry coulis, meringue crumble

COUR  
ARRIÈRE

LE SAINT-SULPICE HOTEL MONTRÉAL