



ChefAlain

LA CARTE -2024

**APPETIZERS/SOUPS/SALADS**

**Oxtail Beef Consomme--\$15**

Shitake mushrooms, lemongrass, coriander



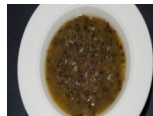
**Roasted Butternut Squash Soup--\$14**

Garlic croutons, Crème fraîche



**Velouté of Wild Mushrooms & Celery Root--\$15**

A variety of wild mushrooms with celery root.



**Citrus Salad--\$16**

Grapefruits, Orange, Kiwi, Kumquat, Arugula



**Red Quinoa Salad--\$14**

Raddicio, Belgium Endive, Arugula



**Cognac Duck & Chicken Liver pate--\$18**

Served with a kumquat-Cranberries Chutney



**Seared Red Tuna --\$25**

black sesame seed crusted  
Wasabi Ailloli



**Crab Cake--\$25**

Horseradish Ailloli



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LA CARTE -2022 (cont...)

**MAIN COURSES:**

***Pepper Crusted, New York Steak--\$32***

Shallots, Beaujolais sauce



**AAA Angus grilled Beef Tenderloin--\$38**

Cognac Demi-glace sauce



**Slow cooked Lamb Tenderloin--\$39**

Pistachio crusted, Rosemary Demi-glace sauce



**Roasted Atlantic Salmon--\$28**

Saffron "Beurre Blanc"



**Valencian Seafood Paella--\$29**

Tiger Shrimp, Bay Scallops, Chorizo, Saffron scented rice



**Grilled Red Snapper--\$31**

Lemon Grass "Beurre Blanc" sauce



**Roasted Chicken Supreme--\$29**

Cream of Shallots, Balsamic vinegar sauce



**Vegetarian Lasagna--\$26**

Spinach, Fennel, Ricotta cheese, Wild Mushrooms, Sweet Peas



**Roasted Duck Magret--\$29**

Orange sweet & sour Gastrique Sauce



All dishes include seasonal vegetable, bread and butter

## LA CARTE -2022 (cont...)

### Desserts:

#### **Apple tarte Tatin--\$15**

Caramelized upside down apple tarte with Crème fraîche



#### **Orange Crème Brûlée --\$14**

Bourbon Vanilla, Tuile biscuit



#### **Mango-Coconut Panna Cota--\$14**

With a Raspberry coulis



#### **Alain's Chocolate Fondant Cake--\$16**

Bittersweet chocolate mousse and meringue



#### **Assorted Macarons**

not available



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