Chez Boss &

Fils

NEW APPETIZERS

BEEF CARPACCIO

\$24

\$22

Parmesan crumble, chipotle mayonnaise and ice cider balsamic

ESCARGOT CROMESQUIS (deep fried croquette)

Garlic flower, young sprout, avocado cream and pico de gallo

ARTIC CHAR GRAVLAX \$23 FROM LA FERME OPERCULE

Baba ghanoush, young sprout, pomelo and dune pepper

PEARL BARLEY SALAD

\$**19**

Beet tartare, vegetable tagliatelle, eggplant caviar, pistou and sweet onion pickles VG

COUNTRY TERRINE

\$20

Fleur de sel from the St. Lawrence River, cranberry confit with port and marinated vegetables

OUR SIGNATURE APPETIZERS

OYSTERS ON ICE Smoked jalapenos peppers sauce, lemon, mignonette	6 for \$19 12 for \$36
нот	6 for \$ 21
Spinach, cream and parmesan, Boss style	12 for \$40
TROUT TARTARE	\$22
Homemade mayonnaise with fresh ginger, pomelo, avocado, fried capers, pulled rice and avocado cream GRILLED OCTOPUS Sundried tomato dressing, hummus, fried cauliflower, turmeric onion pickles	\$ 24
FRIED CALAMARI Mayonnaise au pesto rosso, salsa verde, green onion julienne and lemon wedges	\$20
BOSS STYLE	\$25
"COQUILLE ST-JACQUES"	
Mashed potatoes, cheese and seafood	

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NOVELTIES

OUR FAMOUS MAIN COURSES

VEAL OSSO BUCCO \$42 \$39 SMOKED SCALLOP DUO WITH Milanese style, braised by the stove, SHRIMP FRITTERS gremolata Bisque with caviar and cauliflower gratin, asparagus salad, candied \$ 34 QUEBEC CHICKEN tomatoes and pickled beets BALLOTINE \$125 PRIME RIB STEAK AAA Stuffed with wild mushrooms and For 2 cider sauce Cooking juice with Coureur des bois scented with truffles, mashed potatoes and vegetables \$36 BRAISED BEEF SHOULDER Braised and pan-fried, red wine **ROBALO TEMPURA** cooking juice \$75 (seabass) For 2 Black bean sauce with Market price CATCH OF THE DAY fresh garlic flower \$34 CAVATELLI PASTA BLACK TIGER WILD SHRIMP \$42 Oyster mushrooms, shitaké, truffle shavings and parmesan Panfried, white wine, cream and VG brandy sauce

All our courses are served with vegetables, depending on market availability

OUR GUILTY PLEASURES... BY WORD OF MOUTH