

# **Chez BOSS & fils**

## **Appetizers :**

\*Trout tartare 21\$

(Ginger mayonnaise, fried capers, puffed rice, citrus, green onion)

\*Grilled Octopus 24\$

(Hummus, fried cauliflower, sun dried tomato vinaigrette, grilled bell peppers, turmeric onions)

\*Fried Calamari 18\$

(Sun dried tomato pesto mayonnaise, green onions, lemon wedge)

\*Oysters 18\$/6 36\$/12

(Mignonette, lemon, smoked jalapeno sauce)

\*Breaded pork belly 20\$

(Asian slaw, miso mayonnaise)

\*Snow crab and northern shrimp salad 23\$

(Rice vermicelli, cucumber, carrot, greens onions, asian vinaigrette)

## **Main courses :**

\*Shrimp beignet and smoked scallop duo 39\$

(Curried cauliflower gratin, bisque sauce, asparagus and confit tomato salad, pickled beets)

\*Robalo tempura (seabass) 70\$/2 pers.

(Black beans and garlic sauce, mixed vegetables)

\*Pork chop 34\$

(Celery root purée, french style peas, demi glace sauce)

\*Braised Gaspésie cod 33\$

(Mashed potatoes, fennel tomatoes and bell peppers)

\*Mushroom Arrancinis 32\$

(Truffle and fresh herbs creamy sauce, greens pea purée, pickled porcini)

\*Garganelli alla genovese 34\$

(Homemade pasta, caramelized onions and beef sauce, parmesan)