

GROUP MENU 2021

Select 2 starters, 3 main courses and 1 dessert

(\$ 5 more per additional choice applicable to all items)

Starters

Green salad

Caesar salad

Beef tataki, citrus chimichurri - **extra \$4**

Duck wings, homemade La Forge sauce - **extra \$10**

Red tuna tartare, eco-friendly catch, guacamole, lime, fried won-ton - **extra \$11**

Mini Foie gras burger caramelized mango mustard - **extra \$14**

Main dishes

All our dishes are served with skewers of baby potatoes, asparagus, pepper sauce or

Bordelaise sauce.

Filet mignon 8oz - **\$72**

Filet mignon 12oz - **\$79**

Filet mignon 8oz La Forge - **\$79**

(Filet Mignon with foie gras and mushrooms, red wine sauce)

New York Steak 14 oz - **\$72**

Rib eye 16 oz - **\$74**

Kansas-style New York steak 20oz - **\$82**

Roasted duck breast - **\$64**

Grilled Atlantic salmon, virgin sauce - **\$50**

Organic Canadian sturgeon loin with turmeric rub - **\$65**

Cappellacci with squash, scallops and Argentinean shrimp - **\$59**

(Vegetarian option, on request)

La Forge vegetarian - **\$50**

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Sides of your choice (extra)

Scalloped potatoes - \$8

Lobster mashed potatoes - \$14

Grilled asparagus - \$12

Shrimp 6/8 – \$12 *each*

Grilled lobster tail - \$27 *each*

Béarnaise Sauce - \$10

Herb butter -\$6

Truffle butter – \$9

Lobster butter – \$9

Desserts

La Forge signature chocolate

Pomelo marmalade cheesecake

Homemade pudding unemployed, vanilla ice cream - *extra \$6*

Coffee or tea included

- *This menu is valid for groups of 20 people or more.*
- *The 3% Tremblant Resort Association tax and 15% service will be added to your bill.*
- *Prices may change without prior notice.*