

BEATRICE

R I S T O R A N T E

Black Tie Dinner
Monday, Dec 5th, 2016
Apero 7:00 pm
Dinner 7:30 pm

BEATRICE 1504 Sherbrooke Ouest Montreal Quebec H3G 1L3 T: (514) 937-6009

Organized by Pierre Allard & George Remus

(Separate Cheque for guests please) Please return by May 30, 2016.
Guests will be accepted after this date



The International Wine & Food Society
Montreal Branch

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Black Tie Dinner December 5th 2016

CANAPÉS

Foie Gras en Torchon & Confit de Bleuets Sauvages

Foie gras en torchon, confit of wild Québec blueberries on brioche

Salmon Tartar in Cones

Fresh Atlantic salmon delicately served in handmade edible cones

Shrimp Tempura with Spicy Mayo

Crunch and succulence in one bite

Fiol, Prosecco DOC, Venezia

ANTIPASTO

POLPO ALLA GRIGLIA, FAGIOLINI BIANCHI A LA TOSCANA, RADICCHIO, ZUCCHINE E FETA

Pieuvre grillée, haricots blancs à la Toscane, radicchio marinée, zucchini et feta

Grilled octopus, Tuscan white beans, pickled radicchio, zucchini and feta

Pinot Bianco, Alois Lageder, Alto Adige 2015

PASTA

RAVIOLI DE MELANZANE

Aubergine, tomates, herbes fraîches, ricotta salata

Eggplant, tomatoes, fresh herbs, ricotta salata

Pinot Bianco, Alois Lageder, Alto Adige 2015

CARNE

COSTOLETTA DI VITELLO ALLA GRIGLIA CON PEPPERONATA, RAPINI, FUNGHI ET PATATE

Côte de veau grillée, croûte peperonata, rapini, champignons, patates rôties, sauce au vin rouge

Grilled veal chop with peperonata crust, rapini, mushrooms, roasted potatoes, red wine sauce

Ornellaia, le Volte, Toscana, 2014

IL DOLCE

TORTA DI GELATO CARAMELLO SALATA ET POPCORN CARAMELLO

Gâteau glacé au caramel de beurre salé, popcorn au caramel

Salted caramel ice cream cake, caramel popcorn



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