



Happening Gourmand - January 15th to 25th, 2008

MENU PRIX FIXE, 3 COURSE

\$25

Appetizers

Sautéed caldari, lentils, red pepper coulis

Or

Hazelnut crusted goat cheese, tomato tart,
Sun dried tomato vinaigrette

Or

Spiced roasted shrimp, butternut squash coulis

Main course

Duck breast

Sautéed oyster mushrooms, green beans and fresh grapes, Foie gras stuffed porcini ravioli

Or

Lamb Shank

Braised lamb shank, Steel cut oats, mushrooms, jus de cuisson reduction, three roasted onions

Or

Chilean Sea Bass

*Potato crusted Chilean Sea Bass, Sautéed cabbage,
Brussel sprouts and lardon, Borscht sauce*

Desserts

Molten chocolate cake, Pistachio ice cream

or

Crème brûlée

Restaurant Verses

100, rue St-Paul Ouest, Vieux-Montréal

Réservation : 514.788.4000

versesrestaurant.com