

Normand's 37th Anniversary

March & April

Special 4 course dinner for 2 person

Cold Cured Bison Carpaccio

Cracked pepper, white truffle oil and aged balsamic



Daily Soup

Or

Artisan leaves with bell & sweetdrop peppers,
with grape tomatoes

Soya Ginger Amaretto Vinaigrette



Choice of

Braised Boneless Bison Short Ribs Topped with Wild Boar Bacon

Or

Yukon Char & Breaded Pickerel Filets with 2 Shrimps

Housemade Citrus Salsa

Or

Wild Boar Ribs with House made BBQ sauce

Or

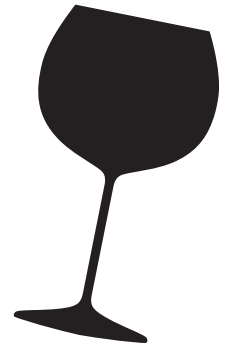
Grilled Bone In Veal Chop

Mango Chutney Green Peppercorn sauce



Your choice of desserts

\$180 for 2 person, wine pairing \$250



Add: Canadian 4oz lobster tail \$24