



HAPPY NEW YEAR!

SOIRÉE AT RESTO GARE DECEMBER 31ST 2025

RSVP : +1-204-237-7072

RESTO GARE

FRENCH BISTRO FRANÇAIS

Petites Bouchées

Escargots Vol-au-Vent 25

Escargots sautéed with red wine served on puff pastry

Soupe à L'oignon Française 16

Classic French onion soup, crouton, cave aged gruyère cheese-Table side port

Tomato Bisque à la Provençale 10

Creamy tomato soup with crème fraîche

Calamars Aïoli au Champagne 19

Crisp fried calamari, champagne-citrus aïoli, pickled red onions and micro sprouts

La Salade César Signature de Don 16

Crisp romaine tossed in a garlicky blue cheese dressing, finished with parmesan, lardons, and house-made croutons.

Petite Bourguignon Poutine 16

Braised beef in a red wine sauce, bacon, mushrooms, cheese curds & house fries

Plats Principaux

Served with seasonal vegetables and your choice of duck fat roasted potatoes or sour cream chive mashed potatoes

Tournedos au Poivre Verte 68

Filet Mignon (8oz) beef filet wrapped in bacon served with creamy green peppercorn brandy sauce

Risotto et Fruits de Mer Cajun 56

Creamy lemon-herb risotto, Cajun-spiced shrimp and mussels, seared scallops, tobiko caviar, and a crisp Parmesan tuile.



Les Plats Continue

Rôti de Côte de Boeuf 8oz. 54 / 12oz. 68

Slow roasted house spice rubbed Prime Rib Roast beef, port jus, yorkshire pudding, horseradish

Jarret D'agneau 49

Slow braised bone in lamb shank, maple dijon BBQ glaze

Pâtes à la Méditerranéennes 30

Blistered tomatoes, artichokes, goat cheese, green onions & linguini tossed in red pepper cream sauce

Saumon Wellington 50

Salmon filet wrapped in puff pastry with a creamy spinach and cream cheese filling, served with red pepper Romesco sauce.

Confit de Canard 49

Confit duck leg cooked to falling off the bone with a grenadine pomegranate gastrique

Les Desserts \$12

Crêpe aux Pommes à la Mode

Crêpe filled with warm caramelized apples, crunchy oat granola, with vanilla ice cream

Brûlée au Citron Meringuée

Lemon crème brûlée with almond shortbread base, crowned with lemon meringue

Tarte Chocolat au Frangelico

Velvety chocolate ganache infused with Frangelico, gold flakes & candied hazelnuts



On request our chefs can prepare this item gluten free.

Let your server know of any food allergies.

Prices are subject to taxes. 17% gratuity will be added to groups of 10 or more.