



Reservation:  
ginger-restaurant.com  
t. 418 380-6969

# 31 DEC. TABLE D'HÔTE 2026

**\$85\***  
per person

## THE starter

### Classic French Onion Soup

Swiss cheese gratin

### Chicken Dumplings

Wafu sauce or sweet chili, Thai salad

### Smoked Salmon Platter

Thinly sliced red onion, capers, arugula,  
tiger sauce

### Includes

### GLASS OF SPARKLING WINE

at the stroke of midnight

## THE MAIN dish

### Salmon Pavé

Grilled salmon, vierge sauce, cherry tomato, black  
olive, lemon/lime supreme, basil, olive oil, rice &  
vegetables

### Warm Breaded Brie Cheese Salad

Mixed greens, cherry tomato, cranberry, balsamic  
vinaigrette & croutons

### Lobster Pappardelle

Lobster bisque & lobster meat

### Beef Flank Steak

AAA Angus beef flank steak (8 oz) rubbed with  
spices & grilled, stuffed potato, sauce and vegetables  
Substitute the flank steak with a 6 oz filet mignon: + \$8

## THE SWEET course

### Chef's Choice Dessert

Coffee or tea

Taxes and gratuities are not included.  
Please advise us of any food allergies or intolerances.

