

## *4-course dinner menu*

### *Appetizer*

*Rillettes of chicken and grilled vegetable, tomato glazed with balsamic caramel*  
*Citrus marinated trout, courgette and curry flavors*  
*Philo pastry with mushroom and melted Brie cheese*  
*Game terrine with cranberry, carrot with ginger*  
*Parsnip and potato tatin, goat cheese coulis*  
*Fricassee of scallop and peppercorn in philo pastry*  
*Trio of duck, sweet potato cream with Xérès vinegar (Extra \$5.95)*  
*Creamy goat cheese and Nanuk smoked salmon, yogurt and chives sauce*



### *Soups*

*Soup of the day*  
*Cream of mushroom*  
*Cream of celery roots and grilled almonds*  
*Cream of spinach and Oka cheese*



### *Main course*

*Rack of pork, maple caramelized onions, Dijon sauce*  
*Lamb shank with black olives, parsnip puree and lemon zest*  
*Salmon served with butter and chanterelle mushroom and its vanilla flavors*  
*Veal prime rib, garlic flower sauce*  
*Lake Brome duck leg confit and its grape compote*  
*Haddock flavored with Dijon and sundry tomato and parmesan cheese, creamy basil sauce*  
*Beef filet mignon with liver mousse, shallots and port sauce (Extra \$7.95)*



### *Deserts*

*Chocolate Mousse*  
*Crepe with vanilla and fruit*  
*Crème with lime and raspberry*  
*Apple puff pastry*  
*Cheesecake "New York Style"*  
*Raspberry mousse*



*Coffee, tea, herbal tea*

**39.95\$**

*\*\*You can also add seasonal fruit sorbet or granite with an extra of \$3.20/pers.  
or a Quebec cheese plate with an extra of \$8.95/pers.*

*15% gratuity and taxes extra. Prices are subject to change.*