



MANOIR ST-CASTIN

HÔTELS VILLEGIA LAC-BEAUPORT • QUÉBEC

Fine cuisine dinner - 4 course

APPETIZERS

Wild game terrine with an orange/cranberry confit
Mixed baby greens with duck confit and a Shiitake mushroom vinaigrette
Duck liver pâté perfumed with pink peppercorns
Greek seasoned artichokes and palm hearts salad
Vegetarian spring rolls and a bell pepper chutney
Crispy apricot, blackcurrant and Mamirole cheese roll
Mixed sushi plate (4 pcs/pers)
Smoked salmon carpaccio Grenobloise style

SOUPS

Soup of the day
Seasonal granité
Trou Normand

MAIN COURSES

Maple grilled trout fillet
Honey and garlic marinated Quebec pork tenderloin
Proscuitto roasted chicken breast and basil sauce
Roasted Mahi mahi fillet with a creamy leek sauce
Roasted beef prime rib (20 persons minimum)
Mustard marinated lamb tenderloin with a roasted garlic and rosemary sauce
Lime and ginger marinated tiger prawns skewers
Red deer medallion and a Labrador tea sauce
Grilled beef flank steak with a shallot and port wine sauce
Beef tenderloin with a Spanish and cognac sauce (extra. 5\$/pers)

THE EXTRAS

Quebec fine cheeses plate (3 varieties) (extra 6\$/pers)
Quebec fine cheeses plate (5 varieties) (extra 8\$/pers)

*Served with crackers and varieties of breads

DESERTS

See the list of deserts

Tea, coffee or herbal teas

39,95\$ per person

15% service charge and taxes not included

Prices may differ. Private dinner requires a minimum of 20 guests

***The selected menu will be the same for all of the guests.**