

## Native Menu

Under the tepee, near our fire

## Gourmet Inuit Menu

Rutabaga and Quebec maple soup

Deer and apple delicatessen with onion and gooseberry confit

Wild smoked salmon with Cape-gooseberry salsa

Duck confit in a garlic flower and downriver salted herb sauce

Potato and green bean gratin

First Nations salad, barrock bread

Green tea cake

Inuit tea ground juniper

36,95\$

Martin Gagné Executive Chef

*Minimum 45 people*

*Price per person*

*Gratuity (15%) and Taxes are not included*

*Prices are subject to changes*