



3-COURSE BANQUET

EVENING MEAL MENU (\$37/pers.)

Soup of the day

Arugula salad &, kale, beet sprouts, pumpkin seeds & a red-pepper crunchy

Wild boar terrine & apricots, served with candied onions in pears & braised chicory

A sage mushroom pan fried served on homemade pork *rillettes*

Slice of grilled brie cheese & melting with apples, cranberries & balsamic (\$1.50 extra/pers.)

Local duo: *Tingwick* dried sausage, *Ste. Elizabeth* cheese & homemade side dishes (\$2 extra/pers.)



Orange cream & Grand Marnier poultry supreme on a pancetta tile

Trout tournedos & prosciutto, fennel & white wine sauce

Beef shoulder fillet, port & thyme strong sauce

Poultry aiguillette stuffed with duck, *Gardner* honey & roasted garlic sauce

Breton pork fillet with maple & pink peppercorns

AAA flank steak (6 oz.), "*marchand de viir*" sauce (red wine sauce) (\$2 extra/pers.)

Confit of duck leg, blueberry & rosemary sauce (\$4 extra/pers.)



Old style sugar pie

Chantilly cream Profiteroles with chocolate & almond

Chocolate crispy strip

Mango-Baie crispy strip

Dome-shaped two-cheese cake (\$4 extra/pers.)

Chocolate lava cake (\$4 extra/pers.)

4-COURSE DINNER OPTION:
Add the "Soup of the day" for
\$2/pers.

Coffee, tea, herbal tea

Gratuities (15%) & taxes extra / Prices are
subject to change without notice - 2019