



4-COURSE EVENING DINNER

FINE CUISINE EVENING MEAL (\$46/pers.)

Smoked duck, sundried tomato tapenade, zucchinis ketchup, shortbread & small sprouts

Salmon gravelax, made with maple, gin & mint & pine tree flavored meringue

Goat cheese in a phyllo pastry, strawberries, pistachios & balsamic reduction

Melting brie ring with caramelized apple & fines herbs syrup

Beef tartare with chorizo, chives, pickles & praline nuts

Chimichurri scallop served with an ice cider creamy sauce (\$4 extra/pers.)

Pan fried red deer with a cherry & spices wine syrup & carrot jam (\$6 extra/pers.)



Soup of the day

Apple & mead granite

Pineapple, coconut & rum granite



Grilled Breton pork fillet & cardamom sauce

Beef shoulder fillet & a wild mushroom sauce

Pan fried salmon & flambéed with sugar & lime crème brûlée style

“Rougié” duck breast with a grilled tomato meat glaze

6 oz. flank steak “marchand de vin” sauce (red wine sauce)

Appalachian red deer steak, red wine & a small berry sauce (\$11 extra/pers.)

6 oz. veal medallion & Elizabeth blue cheese (\$11 extra/pers.)

5 oz. Black Angus beef filet mignon & rosemary meat glaze (\$21 extra/pers.),

add two 16/20 shrimps & one giant scallop (\$10 extra/pers.)



Dome-shaped two-cheese cake

Vanilla small tart, homemade maple fudge

Opera cake

Maple royal crunchy cake

Coffee, tea, herbal tea

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