



## WEDDING MENU | 3-COURSE

### 3-COURSE EVENING MEAL (\$38/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 vit'*" 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.)

Coffee, tea, herbal tea

4-COURSE DINNER OPTION:

Add the "Soup of the day"  
for \$2/pers.

Gratuities (15%) & taxes extra / Prices are  
subject to change without notice - 2020