



WEDDING PACKAGE | 4-COURSE VILLEGIA

4-COURSE EVENING MEAL + BEVERAGE (STARTING AT \$60/pers.)

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.)

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Soup of the day

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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 vin*" sauce (red wine sauce)

(\$2 extra/pers.)

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

- 1 sparkling wine glass per person for the newlyweds toast
- ½ bottle of wine per person (selection of the sommelier)

DESSERTS

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