

## Banquet 4 courses

Wild game terrine, homemade confit, small greens, with coulis of crowberry from Chicoutai

Celery root and Matane shrimps, micro-greens from Vertigo farms, Saint Tite des Caps, lemon and caper flavouring

Phyllo pastry purse filled with goat cheese from Portneuf, house smoked salmon, raw vegetables and baby spinach

Oak leaves with asparagus, grapefruit and argan oil vinaigrette

☞ ☞

### Our Signature Appetizer

Phyllo pastry pie with Mignerone cheese from Charlevoix, topped with toasted almonds and honey \$ 3

Duck Rilette and foie gras, spicy caramel and crystallized onions with North Coast bilberries \$4

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Hot soup of the Day

### Our Soups with a different touch

Parsnip cream, scattered prosciutto and a cloud of cream flower \$ 1.50

Cream of squash, snow crab and chives \$ 2

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Chicken breast au gratin with Charlevoix 1609 from Baie-Saint-Paul, tarragon broth

\$34

Beef tenderloin steak and Lac-St-Jean chanterelles, Beaupré bivouac and paradise peppercorn sauce

\$41

Fresh filet of salmon on a bed of fennel and lime sauce, candied ginger

\$36

Veal medallions with Madeira and spices from Quebec's Far North

\$40

Filet of Quebec piglet, Labrador tea, apples and cider of Mr Pednault from l'île-Aux Coudres

\$37

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Exotic fruit salad and chocolate tulip, cape gooseberry coulis

The three style chocolate, Amaretto biscuits and english cream

Crunchy dried berries and sweet raspberry sauce

### Signature Desserts

Maple syrup crème brûlée

served with local berry coulis \$2

Homemade Tart Tatin, with fresh fruit and Chicoutai liqueur \$4

Pyramid of hazelnut truffle, iced apple cream liqueur \$3

Coffee, tea and/or herbal tea

One choice per service

Service (12% service et 3% administration) et taxes en sus. Prix et produits sujets à changement sans préavis

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