

TABLE D'HÔTE EVENING (terroir flavors)

SERVICE 1

- Endive stuffed with mousseline made with blue cheese l'Ermite from l'Abbey St-Benoît-du-lac and walnuts
- Smoked duck breast from Brome lake, apple butter, onions confit with sea buckthorn and white wine on crackers

SERVICE 2

- Trout gravlax from "Les Bobines", beetroot gastric, blood orange supreme, sorrels and fried capers

SERVICE 3

- Caramelized onion soup, orchard apples and ginger

SERVICE 4

- La Sabinoise guinea fowl ballotine, stuffing of foie gras and caramelized apples, veal juice with maple and sea buckthorn berry, potato gratin and sautéed vegetables **49,00\$**
 - Medallion of red deer from Quebec in a Fitch Bay coffee crust, full-bodied Marsala juice, mashed potatoes with fresh herbs and sautéed vegetables **53,00\$**
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- Quebec cheese platter served with crackers and nuts **9,00\$**

Crispy almonds pastry with sea buckthorn (with gluten)
Chocolate Brownies (gluten free)

Café, thé ou tisane inclus