

**Hors d'oeuvre :** Appetite enticers from chef innkeeper Philip Rae

**Appetizers**

House smoked duck : Fresh asparagus salad, orange vinaigrette

Wild game terrine : Dried fruits and spices, homemade green pepper and onion chutney

Duo of smoked sturgeon and salmon : Mixed with diced apples and aged cheddar

Beef tartar : Prepared chef's way, served with Cajun spiced fried vegetables

Paillasson Cheese: Pan fried and served with a mint and beets salad

Crème Brulee: Pears truffle foie gras topped with star-anis flavored crystallized sugar

Tuna Tataki :Soy ginger marinated vegetables \* 3

**Potage & Salad**

Market inspired soup of the day

Crisp summer salad tossed with our white balsamic vinaigrette

**Palate Cleanser**

Seasonal fruit granita

Elixir from Bilodeau Orchard done our way

**Main Course**

Veal Flank Steak: Milk-fed veal, lemon butter, fries with homemade shallot mayonnaise

Pan Seared Salmon: Garnished with fennel, mango, lime and grapefruit salsa

Leg of Duck confit : Fresh spinach salad tossed in maple-strawberry vinaigrette

Scalops : in a vegetable and smoked salmon stock

Filet Mignon: Tender choice cut filet encrusted with herbs finished with a roasted red pepper coulis and feta cubes

Duck magret breast: Mushroom cabernet reduction finished with an aged porto and foie gras sauce

Sweetbread and nordic shrimps : Apples and prosciutto finished with a mustard tarragon cream

Deer chop: Honey glazed cranberries, local sea-buckthorn and peppercorn sauce topped with pistachios \*9

**Local Quebec Artisan cheese plate**

Sampling of one piece 7/\* 7

Sampling of three pieces 19/\* 19

**Dessert**

Innkeepers' sweet treats : Homemade fruit ice cream, apple and maple mousse shooter, hazelnut chocolate cake

**Hot beverage**

Coffee, Espresso, Allonge

Herbal tea or Cappuccino

Café au lait

\* extra for the table d'hôte guests - Tax and service not included.