



2024 MENU ANCHORS AWEIGH

Appetizer Options

Tomato, strawberry and feta cheese salad, puffed quinoa, basil vinaigrette



Yogurt and coconut milk panna cotta, fresh and compote pineapple, granola



Caramelized onion and apple tartlet, Madelaine sheep milk cheese, sunflower seeds, sliced almonds, balsamic reduction, arugula



Main Course Options

Waffles with herb confit duck from Lac Brome, soft-boiled egg, asparagus, Hollandaise sauce, chive sour cream



Local rainbow trout fillet, lemon confit and herb quinoa, tomato and sea buckthorn virgin sauce, black olive puree, fried capers

Flatbread, Quebec lamb, roasted squash, feta cheese, pine nuts, red onions, arugula, dukkah spices, yogurt sauce

General Tao-style fried tempeh, basmati rice, seasonal vegetables



Dessert Options

Salted caramel mousse, butternut squash puree with ginger, fresh fruit



Hazelnut chocolate cake, blackberry jam, fresh fruit



Vanilla cheesecake, black cherry coulis, fresh fruit



▶ Served with regular coffee, tea or herbal tea

CHILDREN'S MENU (12 AND UNDER)

Appetizer

Cheese sticks, crudités and dip



Main Course

Cheese tortellini, rosé sauce



Dessert

Belgian chocolate-stuffed waffle, strawberry coulis, fresh fruit

LEGEND



Lactose free



Vegetarian



Vegan



Gluten free



Gluten free option available

You must send us the choice of meal for each passenger at your table at least **7 days before** your departure. If we do not receive your choices, the dishes served will be our Chef's choice.