





## 2021 MENU DINNER


### Choice of appetizer


Beef carpaccio, pickled mushrooms, pea and cucumber purée, parmesan shavings, arugula 


Two-colored beets cooked en papillote, Ermite blue cheese au gratin, roasted walnuts  



Local rainbow trout layered with green apples, creamy goat cheese, dill, arugula 


### Choice of main course

Confit duck leg from Lac Brome, corn purée, honey and coffee sauce, seasonal vegetables, pickled onions  

Grilled New Brunswick salmon, pearl barley with lemon and carrots, seasonal vegetables, pickled onions, fresh mushrooms, lacquered with soy sauce and maple syrup 

Braised beef cheek, puréed potatoes with cheddar, seasonal vegetables, gravy, grilled nuts, chorizo powder 

Polenta and basil cake, pan-fried seasonal vegetables, grilled walnuts, candied garlic vinaigrette, arugula salad  

Flat bread with grilled vegetables, spicy tomato chutney, hard-boiled egg, goat cheese, toasted nuts, paprika oil, arugula salad 

### Choice of dessert

Sweet lemon cream, on a shortbread and almond cream base 

Maple-flavored cheesecake, berry coulis 

▶ Served with regular coffee, tea or herbal tea

### CHILDREN'S MENU (12 AND UNDER)

#### Appetizer

Cheese sticks, salsa, vegetable sticks 

#### Main course

Healthy macaroni with "fauxmage" and bacon\* 

#### Dessert

Chocolate mousse

\*Vegan and/or gluten-free version available on request.

### LEGEND

 Lactose free  Vegetarian

 Gluten free  Vegan

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.