



2022 MENU ANCHORS AWEIGH

Choices of Appetizer

Smoothie bowl with Québec haskap berries, banana, fresh fruit, supergrains*



Tomato and bocconcini salad, maple vinegar*



Choices of Main Course

Hot smoked trout, English muffin, mushrooms and spinach sautéed in brown butter, hard-boiled egg, breakfast sauce

Deluxe BLT sandwich (ciabatta bread, duck bacon, grilled chicken), oven-baked sweet potato fries



Duck Parmentier, fresh cheddar cheese curds, homemade creamed corn



Stir-fried marinated tofu, fresh vegetables, rice noodles, ginger, cilantro



Choices of Dessert

Matcha and sesame cake, cherries braised in mulled wine*



Chocolate fondant, maple sugar ice cream*



Vanilla cheesecake, berry compote*



▶ Served with regular coffee, tea or herbal tea

CHILDREN'S MENU (12 AND UNDER)

Appetizer

Cheese sticks, vegetable crudités



Main course

Grilled chicken, sweet potato fries, green salad



Dessert

Chocolate mousse



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.

*Mostly made with local products.