



Escapades  
Memphremagog

A PAL+ EXPERIENCE

## 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



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

Chocolate brownie, 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.




## 2024 MENU OFFSHORE



### Appetizer Options


Smoked salmon carpaccio, daikon, marinated cucumbers, feta cheese, dill pistou 



Beet salad, honey, nuts, sunflower seeds, warm goat cheese crouton  



Sautéed snails and scallops, parsley and black garlic cream, herb oil, Pioppino mushrooms, pancetta crisp, fried onions 

### Main Course Options


Maple and ginger pan-seared salmon fillet, asparagus, broccolini, julienne carrots, grape and cilantro salsa  

Local chicken breast filled with cream cheese and spinach, Forestière sauce, seasonal vegetables, gratin dauphinois 

Braised beef, roasted root vegetables, seasonal sprouts, red chimichurri sauce, veal jus  

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

### Dessert Options

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

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

Chocolate brownie, strawberry coulis, fresh fruit

### LEGEND

-  Lactose free
-  Vegetarian
-  Vegan
-  Gluten free
-  Gluten free option available

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## 2024 MENU BUBBLY HOUR

### SNACKS

<b>Homemade chips</b> (plain or barbecue) 	5
« <b>LeCornet</b> » sorbet (lemon or raspberry)  	5
<b>Marinated mixed olives</b> 	8

### TO SHARE

<b>Big pretzel</b> 	8
served with homemade mustard sauce	
« <b>Le Gars du Lac</b> » mini pogos (3) 	12
The Regular - homemade truffle ketchup	
The Spicy - beer and maple mayonnaise	
The Maple - honey mustard mayonnaise	
Vegan sausage available - vegan pesto mayonnaise 	
<b>Nachos (cheese, onions, black olives, bell peppers)</b> 	20
served with salsa and sour cream	
<b>Extra:</b> guacamole + 5	
<b>Fried pickles</b> (5) 	10
served with spicy mayonnaise	
<b>Townships plate</b> 	17
Plate of three local cheeses (Fontina from the Saint-Benoît-du-Lac Abbey, Brie paysan from Presbytère, Zachary Cloutier from La Nouvelle France), served with croutons and grapes	
<b>Grand Cru plate</b> 	30
Plate of local products: 2 charcuteries from Scotstown (Rosette Alfred, Victoria doux), 3 cheeses (Fontina from the Saint-Benoît-du-Lac Abbey, Brie paysan from Presbytère, Zachary Cloutier from La Nouvelle France), Lac Brome duck rilette, smoked trout spread from les Bobines, layered terrine of elk and ginea fowl mousse, served with olives, mini pickles, red grapes, almonds, apricots and croutons	

Taxes are not included. Service charge will automatically be added to your bill.



Vegetarian



Gluten free



Vegan



Local product