

OFFSHORE

Escapades
Memphémagog

APPETIZER OPTIONS

Smoked duck puff pastry, caramelized pear,
Raclette from Compton, crispy onions

Contains: dairy, soy, wheat

Beef Carpaccio, Appalachian truffle mayonnaise,
yuzu vinaigrette, arugula, radish, marinated mushrooms,
parmesan shavings, toasted hazelnuts

Contains: eggs, mustard, nuts, dairy

Endive & chicory salad, cucumber, carrot, green apple,
edamame, toasted almonds, ponzu-pomegranate dressing,
warm cheese crouton

Contains: dairy, mustard, nuts, soy, wheat

Gravlax of local trout (Les Bobines), lemon and dill
crème fraîche, julienned vegetable salad, herb crumble

Contains: dairy, wheat

Seared foie gras, toasted brioche, fig compote **(+\$9)**

Contains: wheat

MAIN COURSE OPTIONS

Walleye fillet, cauliflower couscous, grilled peach salsa,
snow peas

Slow-braised beef cheek, potato and celeriac purée,
glazed baby carrots, three-pepper jus

Contains: dairy

Roasted guinea fowl breast, squash purée, zucchini
with parmesan and garlic, balsamic fig reduction

Contains: dairy

Mushroom & lentil crisp puff pastry, confit red onions,
vegan feta, black garlic jus, kale and toasted almond salad

Contains: nuts, soy, sulfites, wheat

Filet mignon & Argentine shrimp, smoked butter potato purée,
sautéed asparagus and mushrooms, béarnaise sauce **(+\$23)**

Contains: dairy, eggs, sulfites

DESSERT OPTIONS

Basque cheesecake, lime gelée, pistachio granola

Contains: dairy, eggs, nuts

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Classic tiramisu

Contains: dairy, eggs, soy, wheat

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Apple tartlet, Coaticook vanilla ice cream,
fleur de sel caramel

Contains: dairy, eggs, nuts, wheat

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*A gluten-free and lactose-free dessert option
is available upon request.*

Served with regular coffee, tea or herbal infusion.

CHILDREN'S MENU (12 and under)

APPETIZER

Cheese puff pastry twists, herb yogurt dip

Contains: dairy, eggs, wheat

MAIN COURSE

Cheese tortellini, house tomato sauce, parmesan

Contains: dairy, eggs, wheat

DESSERT

Chocolate caramel brownie

Contains: dairy, eggs, soy, wheat

Kindly submit your meal selections at least **7 days prior** to your cruise. Failing this, selections will be made by our chef. Please let us know about any **allergies or intolerances**.

A 15% service charge and applicable taxes will be added to extras.

While our team exercises great care with allergens, we cannot guarantee the complete absence of cross-contamination.