



## Gastronomic Dinner

**Our executive chef and our crew of sommelier teamed up to make your gastronomic experience an intense one, using all available locally farmed and grown products. Service: ± 3 hours.**

Teasers in line with the crew's mood

Tuna tataki style coated with lemony peppercorn and sesame seeds, cucumber, mango & locally farmed honey salsa, slightly acid with lemon juice & flavoured oil

**Orpailleur Brut**

Our own smoked duck breast and foie gras served with *Chambly Noire<sup>md</sup>* mayo and brioche roll

**Chardonnay Inniskillin**

Fruit & *Vista Bella<sup>md</sup>* sparkling apple must cider home-made sherbet

Ray fish cooked in brown butter and roasted U-10 scallop duo flavoured with coconut milk & ginger, garnished with baby spinach and pink radish baby greens

**Pinot BLC Mission**

**or**

Braised beef on rib, reduced red wine, Québec's calf sweetbread and crispy pancetta, served on celeriac purée and its own light juice

**Cuvée du Sommelier, Réserve Spéciale**

**or**

Locally farmed red stag médaillon roasted with banana potatoes, green asparagus and dried tomatoes, *Calijo<sup>md</sup>* apple liquor & cardamom sauce

**JT Merlot Okanagan**

Miniature fancy lettuce, our local bakery crouton with old cheddar fondant from our neighbour, truffle oil vinaigrette

**or**

Quebec's cheeses trio:

Warm *Guillaume Tell* cheese "strudel" on basil & strawberry purée

Spicy peach "tatin" with old cheddar from our neighbour

*Bleu Ermite<sup>md</sup>* cheese from Abbaye Saint-Benoît-du-Lac served with croutons, nuts and grape

Sweet delight

**Cidre de Glace, Cuvée du Sommelier, Artisans du Terroir & Auberge Godefroy – Québec**

Coffee, tea, herbal tea

Fine chocolate from Samson "chocolatière"

**59**

(15 extra to package)

*Food & wine harmony:*

Our chef sommelier has meticulously chosen 4 fabulous wines to perfectly match this extensive menu: **37/person.**