

Gastronomic dinner

7-course

Be seduced by the culinary delights
of this dinner with local flavors.

First course

Tuna tataki
coated with pepper

Second course

Duck
half-cooked, rillettes, smoked

Niagara Peninsula, V.Q.A., Riesling, 2016, Inniskillin – Ontario, Canada (150 ml) | 9.

Third course

Our own smoked salmon
unilateral cooked, cauliflower purée,
spinach white butter

Roze, 2017, Artisans du Terroir – Montérégie (150 ml) | 9.

Fourth course

Sea buckthorn sorbet

Fifth course

Stuffed guinea fowl breast

poultry mousseline, cider cranberries
on barley risotto, *Carminée* game sauce

Niagara Peninsula, V.Q.A., Merlot, Reserve, 2017, Jackson-Triggs – Ontario (150 ml) | **9.**

Pan fried beef shoulder fillet

rolled asparagus with prosciutto and Meaux mustard butter,
creamy polenta, whisky and pepper sauce

Okanagan Valley, V.Q.A., Cabernet / Merlot, Five Vineyards, 2016 (150 ml) | **10.**
Mission Hill – Colombie-Britannique, Canada

Sixth course

Quebec's cheese platter

Pacte des Brasseurs | La Cabriole (Outaouais)

Ste-Nitouche | Fritz Kaiser (Montérégie)

Bleu fumé Saint-Benoit-du-Lac | Saint-Benoit-du-Lac (Estrie)

Fine lettuce

Arugula, apples, roasted pecans and
L'Ancêtre old cheddar, maple and whisky dressing

Seventh course

Sweet delight

Cuvée du Sommelier, Vin de glace aromatisé de chocolat (60 ml) | **6.**
Artisans du Terroir & Auberge Godefroy – Montérégie, Canada

Plan approximately 3 hours for the service.

72. per person | Extra 15. to package

36. per person | Food & wine pairing