

# Tasting menu

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## Seven-course

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Let yourself seduced...  
A fine culinary experience awaits you.

### Appetizer

**Marinated and smoked trout**  
pepper mousse, beets and asparagus  
on beet croutons

**Food & wine pairing:**

L'Orpailleur Brut  
Vignoble de l'Orpailleur  
Québec (90 ml)

### Cold appetizer

**Bison tartare**  
bacon, truffle oil mayo,  
baby greens and croutons

**Food & wine pairing:**

The Audacity of Thomas G. Bright,  
Gewurztraminer et Pinot Grigio, 2021  
Ontario (150 ml)

### Hot appetizer

**Duck confit strudel**  
emmental tuile crisp,  
maple and basil syrup cranberries

**Food & wine pairing:**

Niagara Peninsula, V.Q.A., Pinot Noir, 2021, Inniskillin  
Ontario (150 ml)

## — Sorbet —

### **Home-made sorbet**

Crew's inspiration

## — Main —

### **Beef shoulder clod**

roasted calf sweetbread, pan fried shiitakes,  
green vegetable purée and spiced sauce

**Food & wine pairing:**

Niagara Peninsula, V.Q.A., Merlot, Reserve, 2021  
Jackson-Triggs – Ontario (150 ml)

## — L'Ancêtre Cheese Factory —

### **Cheese platter**

Old cheddar, gouda and Le Baluchon,  
served with grapes and nuts.

**Food & wine pairing:**

Okanagan Valley, Pinot Blanc, Five Vineyards, 2021  
Mission Hill – Canada (90 ml)

## — Dessert —

### **Pure maple delight**

Maple cream rolled biscuit,  
maple pastry straw and maple macaron

OR

### **Exotic pleasure**

Pineapple, coconut and pumpkin seeds cake bites,  
garnished with date and chocolate-rhum caramel,  
coconut cream

**Food & wine pairing:**

Cuvée du Sommelier, Vin de glace aromatisé de chocolat (60 ml)  
Artisans du Terroir & Auberge Godefroy, Montérégie

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**Plan approximately 3 hours for the service.**

88. per person | Extra 30. to package

52. per person | Food & wine pairing