

TABLE D'HÔTE MENU

\$49/person

APPETIZERS — 1 CHOICE

- Cream of tomato and Neuville corn (Maïs de Neuville), sage chorizo oil 
- Pressed venison terrine, apple jelly, tangy condiments, truffle mayonnaise, dried chips 
- Salmon rillettes with basil, turmeric aioli, beet, root vegetable chips
- Shrimp and lobster croquette with panko crust, Mama sauce and chipotle mayonnaise

MAINS — 1 CHOICE

- Grilled salmon escalope “à la plancha” with preserved lemon rub, gnocchi with cacio y pepe sauce 
- Charlevoix black pudding, butternut squash and apple purée, market vegetables
- Sous-vide filet mignon, gratin dauphinois with wild garlic, and jus

DESSERTS — 1 CHOICE

- Cinnamon apple crumble, balsam fir custard
- Vanilla, lemon and matcha Yule log