

All taxes and gratuities are included

- #1 : House Green Salad with Balsamic and Maple Syrup Vinaigrette
Cream of Vegetable Soup
Fillet of Pork in an *Apple Cider* Sauce from *Verger Bilodeau*, Vegetables and Potato
Fillet of Sole in an *Isle de Bacchus White Wine* Cream Sauce, Vegetables and Potato
Dessert, Coffee / Tea 37.00\$
- #2 : House Green Salad with Balsamic and Maple Syrup Vinaigrette
Cream of Vegetable Soup
Breast of Chicken in a *Maple Syrup* Sauce Vegetables and Potato or
Fillet of Salmon in Lemon Butter Sauce, Vegetables and Potato
Dessert, Coffee / Tea 40.00\$
- #3 : House Green Salad with Balsamic and Maple Syrup Vinaigrette
Cream of Vegetable Soup
Medallion of Veal in a Raspberry Sauce, Vegetables and Potato or
Duo of Salmon and Shrimp in a *Gorria Pepper* Sauce, Vegetables and Potato
Dessert, Coffee / Tea 42.00\$
- #4 : House Green Salad with Balsamic and Maple Syrup Vinaigrette
Cream of Vegetable Soup
Chicken Breast in a Leek Sauce and Brie Cheese Vegetables and Potato or
Bison, Elk and Venison Stew in an *Island Beer* Sauce, Vegetables and Potato
Dessert, Coffee / Tea 42.00\$

You can change the House Green Salad appetizer for another one with an extra on the price. Here some suggestions:

- Cheese Parmesan Fondue and green Salad
- House Pate and Caramelized Onions
- Marinated Vegetables Salad in a Lemon and Herbs Vinaigrette
- Grilled Vegetable, Goat Cheese and Balsamic Vinegar in a Pastry
- Warm Cheese on Croutons with Apple, Celery and Cranberry Salad
- House Smoked Salmon and his garnish
- Duck Confit, Spinach, Apple and Cheese Tart
- Shrimp, Fresh Strawberry and Paprika Salad