



OUR TABLE D'HÔTE

(Served in the Dining Room from 6:00 p.m. to 8:30 p.m.)

First Course - Cold Appetizers

Cold tomato soup served with wasabi ice cream and a small serving of yuzu-flavoured mesclun
Scallop and red beet juice mousseline with vanilla and green lemon dressing
Saint-Alexis-des-Monts brook trout tartar with crustacean oil and chive sour cream
Selection of Québec cheeses
Horsemeat carpaccio, buckwheat short crust pastry, grapeseed and elderberry oil dressing

Second Course - Hot Appetizers

L'Auberge's country-style soup
Pan-seared shrimp and toasted sesame seeds, vegetable-filled brik pastry, citrus fruit sauce
Rabbit saddle served on legumes and arugula with hot Carcajou root mustard
Mauricie boar and pistachios; shaved endive with figs
Pan-fried duck foie gras, Szechuan pepper shortbread, caramelized pear, 58% chocolate sauce (\$14.95 suppl.)

Third Course - Entrées

Québec suprême of guinea fowl, mashed potatoes with rosemary sauce	\$33.95
Salmon filet browned on one side only, rice crêpe filled with spinach, and maple-kumquat glaze	\$36.95
Pan-fried veal sweetbreads and wild mushrooms, fried taro, balsamic vinegar sauce	\$37.95
Mulard duck cutlet, dried-apricot cake with coriander sauce	\$39.95
Roast rack of lamb, red wine sauce, herbed ratte potatoes, pan-fried parsnips and carrots	\$42.95
Angus beef filet mignon, grilled red pepper sauce, potato sticks, basil pesto	\$43.95
Loin of regional Wapiti with strong pink peppercorn sauce; layered vegetable and roasted garlic fresh pasta	\$46.95

Selection of Fine Cheeses

Customized platter of cheeses from Québec (\$14.95 supplement)

Fourth Course - Dessert

Mochaccino, brownies and crème de café
Jellied sparkling wine served in a wine glass; citrus fruit mousse and biscotti
Apple and 4-spice Tarte Tatin, St-Ambroise beer ice cream
Caramel and salted peanut tiramisu
Our Pastry Chef's Creation of the Day

Fifth Course - Beverages

Treat of the Day
Coffee, tea, herbal tea
Espresso (\$3.25 suppl.), cappuccino (\$4 suppl.)
Fine liqueurs: spirits, liqueurs or creams, starting at \$5.25

****There is an \$8 surcharge for a five-course meal.**