



Group Menu - 2021 Season

Here is some example of our group menu. We personalised it upon your taste and budget
Our style of cuisine is principally derived from local products or the region
We can adapt the menu if you have special request

APPETIZERS

- House Green Salad, Vegetables and House Vinaigrette
- Escargot in a Creamy Sauce and Pastry
- Chicken Liver Paté and Caramelized Onion
- Grilled Vegetables Salad and Goat Cheese
- Trilogy of « Hors d'œuvre »
- House Smoked Plate (Salmon and Pork)
- Endive and Apple Salad with White Balsamic Vinegar

CREAM OF VEGETABLES SOUP

MAIN COURSE

- Fillet of Pork in an Apple Cider Sauce from **Cidrerie Verger Bilodeau**
- Green Salad with House Smoked Pork in a **Fruit Berry** Vinaigrette
- Pork Loin in a Mustard and Honey from **Le Rucher de l'Île**
- Fillet of Salmon, Salsa of Tomato, Corn and **Strawberry** from **Ferme Léonce Plante**
- Fillet of Blue Cod in Lemon Butter Sauce
- Fillet of Haddock in an **Isle de Bacchus White Wine** Cream Sauce
- Chicken Breast in a **Maple** Sauce from **Le Relais des Pins**
- Chicken Breast in a Leek Sauce topped with **Quebec Brie** Cheese
- Chicken Sausage from **Ferme Orléans** and Homemade Sauerkraut
- Pasta in a Cream Mushroom Sauce and **Quebec Brie** Cheese
- Tofu in a Maple Syrup from **Relais des Pins** and Tamari Sauce
- Leg of Duck confit and **Local Wildberry** Sauce
- Beef Filet Mignon in a Pepper and **Island Red Wine** Sauce
- Stuffed Rabbit with Chicken in a Mustard and Hazelnut Sauce from **Saveurs de l'Île**
- Black Pudding with caramelised Apple and Maple Vinegar from **Vinaigrerie du Capitaine**

DESSERT choices will vary during the season