

Our Table d'Hôte Menu

- ♥ Buns and Butter ♥ Salad or Soup ** ♥ Main Course ♥ Side dish
 - ♥ Vegetable ♥ Dessert ♥ Coffee, Tea & Water service
- **Possibility of Soup and Salad: Add \$ 3.50 p.p. **Possibility of adding another course (see list)



Salads

- ♥ Caesar Salad ♥ Mesclun Salad, served with Brie and Strawberries
- ♥ Mesclun Salad, Cranberries and Maple Sugar Pecans, Maple or Raspberry Dressing
- ♥ Garden Salad, House Dressing
- ♥ Spinach Salad, served with Strawberries and Maple Pecans

Main Courses

- ♥ Calvados Pork Tenderloin served with Caramelized Apples ...\$29.95
- ♥ Spinach and Brie Pork Tenderloin.....\$29.95
- ♥ Cranberry & Mushroom Pork Tenderloin.....\$29.55
- ♥ Maple Lacquered Chicken\$35.00
- ♥ Italian marinated Chicken Breast.....\$34.00
- ♥ Cordon Bleu Chicken Breast.....\$34.00
- ♥ Canadian Walleye Filet. \$38.00
- ♥ Maple and Ginger-lacquered Salmon Filet.....\$38.00
- ♥ Shrimp, Chicken or Vegetarian Fettucine Alfredo..... \$36.00
- ♥ Bison Medallion with it's Red Wine Reduction.....\$40.00
- ♥ Pinot Noir Filet Mignon\$39.00
- ♥ Duck Breast in it's Maple and Ginger reduction.....\$40.00

**For two choices of main courses, add \$ 1.50 p.p.
 ***For three choices of main courses, add \$ 2.50 \$ p.p.

****Taxes and service not included**
****Prices subject to change without notice**

Soups

- ♥ Vegetable Soup ♥ Cream of Leek
- ♥ Cream of Vegetable ♥ Cream of Mushroom
- ♥ Cream of Broccoli ♥ Cream of Carrot
- ♥ Cream of Pumpkin
- ♥ Squash Soup (add \$1.00 p.p.)
- ♥ Bicolor Cream (add \$ 1.50 p.p.)

Side Dishes

- ♥ Pilaf Rice
- ♥ Mashed Potatoes
- ♥ Baked Potato (all dressed add .75c)
- ♥ New Baby Potatoes with Fine Herbs
- ♥ Garlic Mashed Potato Puree
- Parisian Potatoes (add \$ 1.50 p.p.)
- Glazed Sweet potatoes

Vegetarian dishes

- ♥ Quinoa Squash.....\$24.00
- ♥ Vegetarian Fettucine Alfredo..... \$24.00
- ♥ Spinach Pocket\$24.00

Vegetables

- ♥ Yellow and Green Beans ♥ Carrot and Turnip ♥ Farmer's carrots ♥ pearl carrots
- ♥ Broccoli and Cauliflower ♥ Parisian carrot ♥ Parsnip ♥ Sauteed Vegetables (add \$1.50 p.p.)

Desserts

- ♥ Chocolate or Vanilla or Carrot or Black Forest Cake
- ♥ Assorted Pies: Sugar, Strawberry, Raspberry, Blueberry and Raisin
- ♥ Vanilla Cake à la mode, served with Cream Fudge
- ♥ Chocolate Verrine Mixed Berry Coulis and Maple Yogurt
- ♥ Crème Brûlée (add \$1.00)
- ♥ Deconstructed Strawberry Shortcake (in season)
- ♥ Crêpe Stuffed with Caramelized Apples or Mixed Berries
- ♥ Chocolate or Sucre à la crème Cream Puffs
- ♥ Fruit Salad
- ♥ Maple Mousse
- ♥ Strawberry Sorbet
- ♥ Chocolate Mousse
- ♥ Pecan Pie (add \$1.00 p.p.)
- ♥ Cheese Cake (add \$ 2.00 p.p.)