



DOMAINE DE L'ANGE-GARDIEN

Our Regional Table Menu

Chicken liver mousse from Saveurs des Monts farm accompanied
with port caramelized onions and gingered carrot confit

Mesclun salad, served with a raspberry vinaigrette

Attrape Coeur cheese from Trappe à Fromage
crowned with maple walnuts and maple taffy from
Le Domaine de l'Ange-Gardien's maple farm

Croquée Nordique gratina from Croque-Pomme orchard

Buffalo medallion from Takwânaw Farm, roasted baby potatoes,
served with honey-caramelized young carrots and
wild mushroom tombée

Maple Mousse from Domaine de L'Ange-Gardien

Zéphyr strawberry wine from Mont-Vézeau Winery served in
chocolate mini-cups from Chocomotive Chocolates

