

Our Regional Table Menu

*Chicken Liver Mousse from Saveurs des Monts Farms
Served with Port-caramelized Onions
and Ginger-Carrot Confit*

*Mesclun Salad of Young Sprouts,
Sprinkled with a Raspberry Dressing*

*L'Apprenti Sorcier Cheese from the Folies Bergères Cheese Factory
Crowned with Maple Pecans and Maple Taffy
From our Maple Sugar Shack*

Croquée Nordique Granita from Croque-Pomme Apple Orchard

*Buffalo Medallion from Takwânaw Farms,
Herbed new Potatoes,
Young Honey-caramelized Carrots and
Wild Mushrooms*

Our Signature Maple Mousse from Le Domaine de l'Ange-Gardien

*Chocolate Cup from Chocomotive filled with
Zéphyr Strawberry Wine from Domaine du Mont-Vézeau*

\$50.25 p.p.