

Table d'Hôte \$ 42

Served at *Le Gabriel's* Restaurant from 6:30 to 9 pm

Soup of the day



Mussels with Marinara sauce

BLT Caesar salad with chips of Asiago, pancetta, Caesar sauce with garlic flowers & cherry tomatoes

Small game terrine & Rabbit liver Mousse from PB Farm, on a chip of bread and green salad

Fried Brie cheese *fondue*, maple syrup, croutons, blue potatoes, cranberries & raisins

Salmon tartare with lime & ginger (smoked & fresh) suppl. \$5

Duo of the sea: New Brunswick lobster salad & shrimp cocktail suppl. \$8



Stuffed Lobster Ravioli, Lobster Claw & lobster Sauce

Nagano pork chop *Maître d'Hôtel's* cut with Portobello mushrooms

Half rack of lamb roasted with a spice crust

Seared fillet of Red snapper with lemon butter

Mini chicken Wellington with wild mushroom sauce

Chicken supreme alla Piccata with candied lemon

Risotto with wild mushrooms * Vegan, gluten-free and lactose-free

Seared veal liver & raspberry spread on veal stock

Duck leg confit from *St-Augustin-de-Desmaures* with orange sauce

Triple A filet mignon (10 oz) with red wine sauce suppl. \$10

Filet mignon (10 oz) and half lobster with garlic butter suppl. \$25



The chef's Surprise

Tea or coffee

Slate of 3 cheeses from Quebec's terroir served with crackers & fruits \$ 17 for 1 \$ 23 for 2
(Seasonal selection) of Yannick's Fromagerie