

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

Chicken supreme with mushrooms sauce

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

Menu for information only. We will do our best to respect your restrictions related to allergies but take note that, despite our efforts, all our dishes may contain traces of allergens