

# *Table d'hôte menu*

## × **ON THE WOOD STOVE**

- Home-made soup with fresh bread and butter

## × **APPETIZERS**

- Quebec seafood in a shell with sauce, served with Presqu'île cheese topping from La fromagerie Champêtre
- Tomato and Parmesan Arancini
- Game terrine, dried sausage and deer grison from Maison Staner, homemade pickles and ketchup by Yves and Joannie
- Skewer of snails and mushrooms with garlic breadcrumbs
- Delicately smoked Atlantic salmon with capers and onions. Boucherie Gadoury's speciality at St-Jean-de Matha Extra 9\$

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## × **MAIN DISH**

- Gnocchis in tomato cream sauce with sliced mushrooms, green onions and white wine
- Quebec-style cheese fondue : Fin Renard, Bocké and aged cheddar with garlic and white wine
- Canadian trout fillet, sauté in butter and almonds
- Maple Dijon mustard pork filet poêlé in cider, apple and Andrée-Anne's and Kevin's maple syrup sauce
- Grilled Pulled-deer served in an hunter's sauce, garnished with dried cranberries and pepper

**ALL OF THESE PLATES ARE INCLUDED  
IN A PACKAGE, EXTERNAL CUSTOMERS \$65**