

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\$

Table d'hote menu

× **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
- Flank steak (8oz) with pepper 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 \$75**