

Menu

Tasting Menu

5 courses 65\$
For the entire table only
+ wine pairing 35\$

Table d'hôte

Starter + Main + Desert
*45\$

Oysters 3\$/each
15\$/ half dozen

Board to share

30\$

Trout Gravlax / Olives tapenades / Confied tomatoes
tapenade / Polenta Fries / Shrimp and "Candy"
trout Verrine / Crostinis

Starters

Butternut Squash soup with crountons	broiled cheese "Chemin de Hatley"	11
	Broiled oysters x3 (leeks and confied tomatoes)	11
Homemade Raviolis stuffed with braised beef and pan-fried mushrooms, jus(+3*)		13
	Cod fish and shrimp fritters	9
	Portuguese style grilled sardines	9
	Fried calamari, tomato relish, smoked almonds(+3*)	13

Mains

	Braised beef ribs with soy-maple sauce	35
	Served with homemade gnocchis and grilled vegetables	(+7*)
	Duck breast glazed with honey, orange and sumac	31
	Pearl barley with squash, butternut purée and vegetables	(+3*)
Fresh homemade pasta with lobster bisque sauce and Matane shrimps		28
	Served with bacon, confied tomatoes and vegetables	
	Gaspésie halibut fillet with black butter	33
	Mediterranean style mashed potatoes, chimichurri and vegetables	(+5*)
Butternut and spaghetti squash " millefeuille" kale and ricotta		24

Desserts

	Sugar and maple syrup pie	9
	Sunflower and Apple Financier	9
	Apple butter and praline sunflower seeds	
Raspberry sorbet and Cherry River Gin "Basil berries"(+3*)		12
	Local cheese plate	9