



Auberge Ste-Catherine de Hatley



Table d'hôte Vendanges

Table d'hôte from **\$45/pers.**
(includes: Hors-d'œuvres, entrée, main course, dessert, coffee-tea)
\$80 with the paired wine

Hors-d'œuvres

Wine : La Magie Estivale 2010 (rosé)

<u>Entrées</u>	TH	Carte
Game terrine with fruit, mesclun salad, house dressing	incl.	\$10
Guacamole and Espelette pepper smoked salmon tartare	incl.	\$10
Smoked mussels and snails, maple sugar butter, grated parmesan	incl.	\$10
The thousand and one sheet of Camembert cheese from La Germaine fromagerie	incl.	\$10
Panned foie gras and green apple Domain Ives Hill Cassis liqueur confit with dark Tanzania chocolate	\$12	\$25

Wine : L'Enjol'heur 2010 (white)

Pause gourmande

Berry Granita **or** Chef's soup shooter and vegetable tartare

Main Course

Saddle of rabbit stuffed with wild boar and cranberries on squid ink linguine	\$45	\$39
Fennel Crusted Salmon, diced shrimp with maple fudge accompanied by wild rice and white chocolate sauce	\$45	\$39
Quebec lamb shank confit for 6 hours with smoked Crousset spices, served on quinoa cooked with mini figs and Corinth raisins	\$45	\$39
AAA filet mignon, wild mushrooms and port wine sauce, garlic scapes puree	\$45	\$39
Foie gras deglazed in apple iced wine	\$8	

Wine : L'Incrédule 2010 (red)

Cheese Plate

Cheese plate and glass of wine from l'Archer du Cep d'Argent \$9 \$15

Dessert

Chocolate cake and Tanzania chocolate mousse / Seasonal fruit Clafoutis \$9
Cheese Cake of the day incl.

Wine : L'Arrière-saison, (fortified wine)

Tea – Coffee

We wish you a pleasant evening!
Hope to see you again.