



présente

**La fête des vendanges**  
MAGOG • ORFORD



## Table d'hôte vendanges – Menu dégustation

*Crème brûlée of duck foie gras and caramelized apple*  
or  
*Crème brûlée of confit garlic with caramelized apple*

### **Bulles d'automne, cidre mousseux (3oz)**



*Pan fried halibut filet, root vegetable purée and citrus vinaigrette*  
or  
*Confit shoulder of rabbit, root vegetable purée and citrus vinaigrette*

### **Seyval, white wine (5oz)**



*Water melon granité with Poiré de Glace*



*Roasted rack of boar, potatoes au gratin and vegetable of the season*  
or  
*Braised leg of goat, potatoes au gratin and vegetable of the season*

### **La Tourelle, red wine (5oz)**



*Chocolate Marquise, goat cheese ice cream and berries coulis*

### **Effehl, fortified wine (2oz)**



*Coffee, tea or herbal tea*

**\$75**

(Wine included, taxes and gratuities not included)

***Bon appétit !***