



La fête des
vendanges
MAGOG • ORFORD 48



Table d'hôte Vendanges

Welcome drink

Trout of farm Atkin (Bas-du-fleuve) in three ways: marinated, crusted with spices and smoked, ice cider, rosemary and apple jelly

Or

Grilled quail breast parmentier (Cap St-Ignace) and St-Benoît cheese, pear puree

Wine : Levante white

Roasted Guinea fowl (Cap St-Ignace), stuffed with mushrooms and brown sauce with Meaux mustard and pancetta braised cabbage with root vegetables

Or

Elk medallion (Quebec), Porto coffee and dark chocolate, foie gras fondant, pumpkin puree and vegetables from the garden

Wine : Tinello (red)

Peach gingerbread mille-feuilles and mascarpone mousse

Wine : Ice wine Frontenac Gris

Coffee, tea or Herbal tea

\$60 per person, wine included
Taxes and gratuities not included