



La fête des
vendanges
MAGOG • ORFORD

La table du chef



Table d'hôte Vendanges

Scallops ceviche with lime,
mint and chive grapefruit emulsion
William Blanc 2010

Quail from Bellechasse with duck confit,
cooking juice with fresh laurel
William Rouge 2009

Roasted fillet of pork Nagano, braised "rib" and
veal juice with black current and cubebe pepper
Phénix Rouge 2009

Pan seared duck foie gras, dried apricot compote
and caramelized spiced bread
Monde Vin de Glace 2009

Apple tart from verger CR and Riopelle fondant

\$100 per person

Wine included

Taxes and gratuities not included