



La fête des
vendanges
MAGOG • ORFORD



Table d'hôte Vendanges

Trilogy of appetizers

Smoked herring caviar, blinis of organic squash, cromesquis of oyster with grapefruit confit,
trout tartar with truffle oil

Wine : CRÉPUSCULE 2007 (rosé)

Homemade smoked mackerel rillettes, creamy cauliflower, crispy Bahara, "air" of chives

Wine : La BRISE DES BOIS 2008 (dry, white)

Shiitake mushroom (Organic farm Aux Champs-Mignons) ravioli, short veal juice,
arugula dressed with truffle oil

Wine : ZÉPHIR 2007 (red)

Foie gras macaroon, Verger Le Gros Pierre stewed apples cooked in La Brise des Champs wine

Wine : LA BRISE DES CHAMPS 2009 (semi-dry, white)

Rack of naturally farmed boar (from Ms Béfile), mashed sweet onions, garden vegetables from "La Ferme
de l'Arpenteuse", veal juice with smoked wild boar bacon

Wine : ZÉPHYROS 2007 (red)

A plate of three local cheeses

Wine : SIROCCO (fortified maple-flavoured red wine)

or

Trilogy of apples, pistachio nougat, butterscotch ice cream

Plaisir Gourmand is synonym of flavours, freshness, and originality.
The six-course tasting menu is \$100 / pers. Wine included, taxes and gratuities not included.