



La fête des  
vendanges  
MAGOG • ORFORD



## Table d'hôte Vendanges

Marinated trout of Bobines farm and Bay Sea buckthorn  
marmelade

**White wine : Cavalier de versant blanc 2010**



Fresh goat cheese raviolis of Caprice des caprins farm, wild  
berries and fig emulsion

**Red wine : Cavalier de versant rouge 2008**



Magret et cuisse du Ducs de Montrichard aux épices Lo Ré,  
confit de légumes racines  
Legs and breast duck of duc de Montrichard with Lo Re's spices,  
Vegetables root confit

**Red wine : "Cuvée réserve " 2008**



Lavender iced parfait with wine mead reduction

**Ice wine : Signature "Swenson White"**

**\$78**

(Wine included, taxes and gratuities not included)