

Thematic evening

A parody of our international star to seduce your guests and liven up their evening.





\$75 per person plus service, plus taxes (animation included)

Choices to be made 48 hours prior to arrival



Appetizer

Soup of the day

Main course

Pork fillet marinated with black garlic, braised cabbage with bacon, fresh horseradish brown sauce, creamed pearl barley with leek, market vegetables

or

Vegetables julienne and ricotta ravioli, primavera sauce, chicken breast with lemon pepper

or

Duck confit, Bordelaise sauce and sarladaises potatoes, green bean with savory, roasted Quebec vegetables

or

Vegetarian option

Dessert

Selection of dessert by our Pastry Chef

Coffee, tea or herbal tea