

## Sample 6 courses Table d'Hôte

(Six courses menu)

**Soup of the day**

Or

**Sherry beef consommé**

~~~~~

**Shrimp & Scallop salad**

SESAME SPICY VINAIGRETTE

Or

**Homemade country-style pâté,  
smoked goose and prosciutto ham**

SERVED WITH A CUMBERLAND SAUCE

~~~~~

Granité

~~~~~

**Arctic Char Filet**

SERVED WITH CAPERS & BABY SHRIMP

Or

**Duck Breast**

SERVED WITH A MANGO PEPPERCORN SAUCE

Or

**Veal loin & scallop**

SERVED WITH A WILD MUSHROOM SAUCE

Or

**Alberta beef tenderloin & lobster tail**

SERVED WITH A CREAMY THREE KIND OF PEPPERCORN SAUCE

~~~~~

*Bouquetière of vegetables, rice or potato*

~~~~~

**Assorted Canadian & European cheese platter**

~~~~~

**Chef's daily dessert creation**

**Bon Appétit !**

\$69 per person

*gratuities & g.s.t. not included*

*Jean-François Gouin, Chef/owner*

## Sample 4 courses Table d'Hôte

(Four courses menu)

**Chef's soup creation**

Or

**Organic beets & goat cheese salad**  
FRESH SPRING MIXED, GOAT CHEESE & YELLOW BEETS  
SERVED WITH A RASPBERRY VINAIGRETTE

Or

**Homemade country-style veal pâté**

SERVED WITH A CUMBERLAND SAUCE

~~~~~

Granité

~~~~~

**Filet of Basa**

(Lake fish from Vietnam)

SERVED WITH A CANTALOUPE, HONEYDEW & STRAWBERRY SALSA

Or

**Chicken Breast**

RED ROASTED PEPPER CREAM CHEESE SAUCE

Or

**Alberta pork tenderloin**

MAPLE GINGER GLAZED

~~~~~

*Bouquetière of fresh vegetables & Château potato  
French baguette bread & François duck liver pâté*

~~~~~

**Surprise Dessert**

**Bon Appétit !**

\$39 per person

*gratuities & g.s.t. not included*

*Jean-François Gouin, Chef/owner*