

RESTAURANT - HÔTEL

AUBERGE

DU LAC ST-PIERRE



EVENING MENU

SERVED FROM 5:30 TO 9:00 PM

À LA
CARTE

COLD ENTRÉES

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| Fennel and orange supreme mussels salad,
anise vinaigrette, fried wonton | 16 |
| Feta cheese and chorizo vegetable tian,
Kalamata olive tapenade | 17 |
| Long pepper duck gravlax,
apple lacquer, mix of legumes | 18 |
| Roasted sesame tuna tartare,
cherry tomatoes salsa, cucumbers, lime tile | 19 |
| Aged balsamic duck foie gras torchon,
on home-made brioche, Auberge-style strawberries | 21 |
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WARM ENTRÉES

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| Rustic soup of the day | 10 |
| Québec-style sweetbread
flavoured with truffle oil, cipollini and fried parsnip | 16 |
| Black garlic roasted half quail,
mushrooms prepared with Sherry | 17 |
| Seared scallops,
chive sour cream, Parmesan tile, grilled peppers purée | 18 |
| Duck foie gras fried in pistachio oil,
cardamom bread, vanilla raspberry compote (Add \$19 to table d'hôte and packages) | 31 |
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RECESS

Chef's granite



MAIN COURSES

	À LA CARTE	TABLE D'HÔTE*
Calamari in a Panko pastry case , tartare mayo, bush of fine lettuce and crunchy vegetables, basil vinaigrette	31	50
Brown sugar Atlantic Salmond filet , hoisin and tomato sauce, steamed rice vermicelli	32	51
Nagano pork , cranberries and leek chutney, thyme infusion, Quebec goat's milk cheese	33	52
Duck magret , nutmeg Yukon potato gratin, black currant emulsion, parsnip	37	56
New Zealand rack of lamb flavoured with Indian spices, onion purée, root vegetables fried in virgin oil	38	57
Shrimp Tempura , soy and honey from our own bees, mayo, Chinese cabbage, bok choy	41	60
Alberta beef mignon , sweet mustard and gray shallot sauce, fleur de sel baby potatoes (Add \$10 for package deals)	42	61
Ste. Perpétue wapiti loin , fresh herbs butter, sweet potatoes and carrot purée (Add \$11 for package deals)	43	62

Quebec's fine cheese platter
(extra \$19)

DESSERTS

Coffee declinations , iced coffee Bavarian cream, cheese and coffee cream, coffee crumble	15
Pear and ginger delight , whisky caramel, nutmeg and cinnamon biscotti	15
Cinnamon crème brûlée , grapes candied in brown rum, almond tile	16
Candied pineapple , whipped with white mint alcohol, Malibu flavoured iced cream, lemon cake	16
Chocolate trilogy , chocolate and coriander sauce, cocoa nib peel	16
Coffee, tea, infusion	2

***Table d'hote include: 1 cold OR warm entrée, main course, dessert and coffee**

Extra \$10 for a second entrée