

AUTUMN EVENING

TABLE D'HÔTE

October 12th until November 2nd 2024
Saturday - 5 pm until 11 pm

\$65/ PER PERSON (TAXES & TIP NOT INCLUDED)
CHILDREN AGED 0-3 FREE / CHILDREN 4-10 \$38 EACH

ESTD 2021

**LA CUISINE
PRIVÉE**

Q C CA

SOUP

- CREAM OF FRENCH ONION -

Creamy caramelized french onion soup, topped with garlic croutons & broiled raclette cheese*. Served with fresh dinner rolls** & butter.

*Raclette cheese from Fromagerie Fritz Kaiser

**Fresh dinner rolls from Chartrand bakery

ENTRÉES

- AUTUMN RAVIOLI & MARINARA -

Fried breaded squash & ricotta cheese stuffed ravioli, served with a Roma tomato* marinara dipping sauce.

*Roma tomatoes from our family farm

- OYSTERS DUXELLES -

Broiled oysters on a half shell, stuffed with an oyster mushroom* & apple vermouth** duxelles. Topped with chives.

*Oyster mushrooms from farm Tong Huang

**Apple vermouth from Enire Pierre et Terre

MAINS

- RUSTIC SAUSAGE & BUTTERNUT MASH -

Seared leek, cranberry & rosemary rustic sausage with a stout beer* demi-glace. Served on a roasted butternut squash** mashed potatoes.

*Stout beer from Livingstone Brewing

**Butternut squash from Caravias Farm

- ROASTED VEGETABLE SALAD -

Roasted Brussel sprouts, beets, carrots & red onions, tossed in a black garlic* vinaigrette.

*Black garlic from Farmworx l'ail noir

- TURKEY BOURGUIGNON PIE -

Turkey & root vegetable pie with a red wine sauce.
Served with a camerise berry* mollasses.

*Camerise berries from Camerises Covey Hill

DESSERT

- ICE CREAM PUMPKIN SQUARES -

Pumpkin spice ice cream squares with a graham cracker base.
Drizzled with a coffee whiskey* caramel sauce.

*Coffee whiskey from Microdistillerie Maison Sivo

- RESERVATIONS REQUIRED -
Bring Your Own Wine