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## MEAL PLAN

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### APPETIZERS

Red wine and yellow French onion soup,  
Swiss cheese and Cheddar from Île-aux-Grues

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Beets salad with goat cheese,  
hazelnuts and apples

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Beef tartare with sun-dried tomatoes and  
parmesan

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Roasted scallop, celeriac risotto & Black  
Trumpet mushrooms

### MAIN DISHES

Mushroom risotto, truffle and parmesan

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Duck breast from Lac Brome, pearl barley,  
Brussels sprouts, verjuice & almonds

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Organic salmon pot-au-feu, Labrador tea broth  
and vegetables

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Angus beef filet, salsify, pommes Dauphine,  
Bordelaise sauce

### DESSERTS

Maple crème brûlée

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Dark chocolate lava cake & vanilla ice cream

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Sorbet trio