

# TABLE D'HÔTE

# 4

# SERVICES



## CHEF'S AMUSE BOUCHE

## SOUPS OR APPETIZERS

### UNCTUOUS SEAFOOD CHOWDER

*Cod, shrimp, scallops, smoked bacon, cream, corn kernels and potatoes.*

### TARTAR DUO +3

*Classic salmon tartar and beef tartar Italian style.*

### THE BLACK PEARL +3

*Succulent giant scallops (2) wrapped in prosciutto served on a coulis of figs garnished with caviar.*

### PARMESAN FONDUE

*Crispy and creamy, a mix of Parmigiano Reggiano (AOC), aged cheddar and Swiss from Lac Mégantic La Chaudière Cheese Shop, served with tomato salsa.*

## MAIN DISHES

### THE FISH & CHIP "SUA COCHE" ! 37\$

*Icelandic cod fillet served with fries and Caesar salad and tartar sauce.*

### SMOKED SALMON TAGLIATELLE 36\$

*Alfredo Sauce, Captain's smoked salmon, Parmigiano Reggiano and asparagus with ghee butter.*

### DUCK...DUO! 49\$

*8oz of ribs marinated in whiskey and maple sauce and vacuum-baked at low temperature for over 30 hours & two spicy chicken drumsticks. Served with home fries.*

### 7OZ. SIRLOIN "FORMULA STEAK & FRIES" 40\$ WINTER PROMOTION

*Served with homemade fries and green salad. + 3\$ Caesar salad*



## DESSERT

*Dessert or Brazilian Coffee*

*Little warm bread with its flavoured butter.*

*Coffee, tea or herbal tea.*

