



POURVOIRIE DU
LAC MOREAU
AUBERGE DU RAVAGE

Summer symphony
MENU

2015



Amuse-bouche du jour

APPETIZERS

Fiery bison with exotic fruit salad

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Boudin made in-house, served with caramelized pears on puff pastry; apple and pear mistelle sauce (Cidrerie et vergers Pedneault)

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Native (Édouard Moreau)-style smoked salmon with rice and blueberry honey dressing

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Warm goat cheese in pastry, on beet and watermelon concassé

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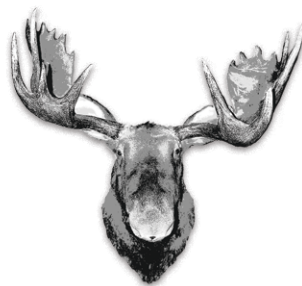
Seared foie gras and fruit-flavoured brioche
(add \$25)

TO FOLLOW

Soup du jour

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Salad of baby sprouts and greens
House dressing



MAINS

Elk Wellington with Saint-Benoît-du-Lac blue cheese, fried asparagus, blue potatoes and Sortilège liqueur sauce

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Rack of kid meat (Caprivoix farm) with wild mushrooms, tomato salsa, baby potatoes in duck fat and birch syrup sauce

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Grilled breast of pheasant supreme, apple orzo with cedar jelly, cauliflower and carrot gratin, yogurt and mustard sauce

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Walleye fillet with coconut milk, red curry paste, lemon, coriander and onions on vermicelli; buttered bok choy and julienned carrots

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Galloway beef **rib eye** (250 g) or **filet mignon** (150 g)
(Oiseau Bleu farm) with duck fat-seared potato wedges,
grilled Brussels sprouts and fig jelly sauce
(add \$25)