



## TO SHARE

### The rilette Volière de Charlevoix

Homemade boar rilette, grilled country bread, berries marmalade

### The oyster

Tray of oysters, granita of the moment, sea urchins of the day

### The cheese maker

Cheese platter: Ciel de Charlevoix, Tomme de Brebis de Charlevoix, 1608 cheese fondue, grape confit, maple glazed walnuts

### The gourmet

Blood pudding spread with apples, salmon gravlax, beets, cochonnaille

## APPETIZERS

### Green salad

Crisp vegetables, parsley vinaigrette

### Onion soup with Quebec beer

Grilled cheese croutons

### 1608 cheese fondues

Cold cuts, green salad

### Salmon gravlax

Beets, tangy beet puree, roasted mini beets

### Raviolis del Plin stuffed with lobster

Lepidium draba, lobster butter, green oil

## MAIN COURSES

### Gourmet salad

Acorn squash soup, Tomme de Brebis de Charlevoix cheese, roasted squash and caramelized seeds

### Beef Burger

Smoked bacon, old cheddar, piquillos mayonnaise

### Risotto with mushrooms

Mushroom medley, cream of porcini mushroom, black garlic puree, acidulated butter

### Roasted Guinea fowl

Cream of squash, glazed chestnuts with thyme and tangerine juice

### Homemade fresh pasta

Seafood of the day, bisque and lobster claws

### Meyer farm sirloin steak

10 oz, cooking juice sauce, french fries and salad

### Lamb Shank

Sweet potato purée, roasted boy choy

### Catch of the day

Artichokes, lemon, marjoram, flavor foam

## STONE OVEN PIZZAS

### Margarita

Tomato sauce, mozza di buffala, mozzarella, candied tomatoes, basil

### 3 cheeses

Tomato sauce, mozzarella, Ciel de Charlevoix cheese, brie

### Calzone

Tomato sauce, artichokes, ham, mushrooms, black olives, egg

### Arugula

Tomato sauce, goat cheese, mozzarella, maple syrup, piquillos peppers, arugula

### Entouraclette

Onions cream, white wine, bacon, potatoes, L'origine de Charlevoix cheese