

Quintelicious

L'Auberge de France

March 10 - 25, 2017

Friday & Saturday
Chef's Table Quintelicious

\$35 plus Taxes + Gratuities

Please enjoy homemade artisan semolina & rosemary bread served with herbed butter for an additional \$5

Appetizer

Country pâté, pear & raisin chutney, condiments

or

Nova Scotia style fish & lobster bisque

or

Maple pear & squash salad, roasted pecan, pomegranate & fresh buffalo mozzarella,
orange dressing

Entrée

Mussels Provençal cooked with garlic, shallot, lemon thyme, caraway & Pernod
served with homemade french fries

or

French bistro "hanger steak" from **Enright Cattle Co.** & shallot sauce served with homemade french fries

or

Haanover View Farms pork chop wrapped with bacon, scalloped potato galette, winter vegetables,
with a beer, apricot & plum sauce

Dessert

Three chocolate mousse cake
served with Lavender crème anglaise

Suggested pairings

Church-Key Brewing
Wild Card Brewing