



## AUBERGE *du* POMMIER

### MISE EN BOUCHE



#### CARRELET CRU

*crudo of fluke, shellfish gelée,  
aromatic herbs from our garden*

2010 DOMAINE BRETON 'LA DILLETANTE', VOUVRAY, LOIRE VALLEY, FRANCE

OR

#### TERRINE DE FOIE GRAS

*terrine of Québec foie gras, sangria gelée,  
green peach, warm brioche  
(\$15 supplement)*

2008 CAVE SPRING 'CSV' RIESLING, BEAMSVILLE BENCH, NIAGARA, CANADA



#### CROUSTILLANT D'ESCARGOTS BASQUAISE

*crispy snails, soft-cooked egg yolk, Serrano ham,  
garniture Basquaise*

2010 FIELDING ROSÉ, NIAGARA, CANADA



#### SAUMON SAUVAGE

*grilled cherry-cured wild salmon, croustillant de daikon,  
stuffed baby bok choy, cerise trois façons*

2010 MALIVOIRE 'SMALL LOT' GAMAY, NIAGARA, CANADA



#### BOEUF QUATRE FAÇONS

*dry aged ribeye, oxtail, ragout de giroles,  
brocoli soubric, Bordelaise vinaigrette*

2007 BABY DEL REY, CÔTES CATALANES, FRANCE



#### BEAUFORT D'ALPAGE

*two years aged Beaufort d'Alpage, Acacia honey,  
hazelnuts, green apple*

10 YEAR OLD TAWNY PORT, TAYLOR FLADGATE, PORTUGAL

OR

#### PAVÉ CHOCOLAT AU BEURRE NOISETTE

*dark chocolate beurre noisette pavé, espresso cremeux,  
maple roasted cashews, Mandarin sherbet*

ÉCUME D'ARMAGNAC



#### MIGNARDISES

\$100 PER PERSON

\$150 WITH WINE PAIRING PER COURSE

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED