

NANO 2016 – Banquet Menu

Rhubarb and foie gras macaroon





Marinated duck tataki with summer spices

*Roasted scallop, green pea ravioli, mascarpone and lemon,
Confit tomato, basil white butter*



Sorbet

*Veal medallion, green olive tapenade with confit
Lemon, Veal glaze with herbs from our
Château's garden*





*Blueberries from Lac St-Jean; Cupcake,
Macaroon, mousse and gel*