



## TABLE D'HÔTE

135

### APPETIZERS

#### PARSNIP POTAGE

honey, pollen, balsam fir

#### BEETROOT SALAD

goat cheese, pear, cranberry

#### KENAUK FARM TROUT

onion, caper, chinese artichoke

#### SCARPINOCC

squash, sage, grape, Alfred le fermier cheese

#### SHRIMP CARPACCIO

tomato, garlic, camelina oil

#### FOIE GRAS FROM LA CANADIÈRE

almond, red berry, cocoa, puff brioche

### MAINS

#### RAVIOLI

ricotta, swiss chard, kale

#### GASPOR FARM'S PIGLET

celeriac, parsley root, royale sauce

#### NORTH SHORE SCALLOPS

leek, potato, beurre blanc, caviar

#### STERLING BEEF

jerusalem artichoke, chinese broccoli, marrow  
*for an additional 15\$ seared foie gras*

#### ATLANTIC FLOUNDER

cauliflower, onion, shellfish

#### DUCK BREAST

beetroot, blackberry, sweetgrass

### DESSERTS

#### CHOCOLATE

brownie, coffee, coureur des bois ice cream

#### BLANCMANGE

rice pudding, almond, sumac

#### PEAR

meringue, almond,  
pear sorbet

#### SEABUCKTHORN

caramel, chocolate and hazelnut ganache,  
seabuckthorn ice cream



Please note that an optional 2% gratuity, dedicated to the kitchen staff, will be added to your bill.

