



TABLE D'HÔTE

Price 125

APPETIZERS

PARSNIP VELOUTÉ

salsify, honey, pollen

BEETROOT SALAD

horseradish cream, birch syrup, camelina

SQUASH CAMELLE

squash, grape, sage, Alfred le fermier

ISLAND SCALLOP

sea urchin, cauliflower, turnip, miso

EASTERN TOWNSHIPS RABBIT

risotto, mustard, safran

FOIE GRAS FROM LA CANADIÈRE

almond, lingonberry, puff brioche

MAINS

COMPTON EGGPLANT

tomato, honey, wild herbs, gorria pepper

FRESH RICOTTA RAVIOLO

egg yolk, swiss chard, safran

HALIBUT FROM GASPÉ

celeriac, wild mushrooms, Quebec truffle
royal kombu broth

DEER FROM THE SABOT D'OR

parsley root, jerusalem artichoke, fir, juniper

STERLING BEEF FILET

potato, onion, bearnaise sauce

GUINEA FOWL FROM KEGO FARM

squash, salsify, ground cherry

DESSERTS

PEAR

red wine ganache, cocoa nibs, pear sorbet

CHOCOLATE

chocolate and caramel ganache, peanut,
fleur de sel, caramel ice cream

SQUASH

corn bread, seabuckthorn,
fleur de sel du Saint-Laurent

RHUM BABA

apple, oat,
crabapple

CHEESE FROM QUÉBEC

instead of the dessert 14 | added to the dessert 25

 **RELAIS & CHATEAUX**

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