



TABLE D'HÔTE

125

APPETIZERS

PARSNIP POTAGE

honey, pollen, balsam fir

SCARPINOCC

squash, sage, grape, Alfred le fermier cheese

BEETROOT SALAD

goat cheese, pear, cranberry

SHRIMP CARPACCIO

tomato, garlic, camelina oil

KENAUK FARM TROUT

onion, caper, chinese artichoke

FOIE GRAS FROM LA CANADIÈRE

almond, sour cherry, 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 and 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

CITRUS

feuilletine, yuzu, orange sorbet

PEAR

meringue, almond,
pear sorbet

SEABUCKTHORN

caramel, chocolate and hazelnut ganache,
seabuckthorn ice cream



RELAIS & CHATEAUX

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

