



TABLE D'HÔTE

135

APPETIZERS

LOBSTER BISQUE

asparagus, kohlrabi, radish

BEETROOT SALAD

goat cheese, pear, cranberry

KENAUK FARM TROUT

onion, caper, caviar

STROZZAPRETI

squid ink, clam, parsley, garlic

DEER CARPACCIO

mushroom, corn

FOIE GRAS FROM LA CANADIÈRE

almond, red berry, cocoa, puff brioche

MAINS

RAVIOLI

ricotta, swiss chard, kale

KEGO FARM'S GUINEA FOWL

asparagus, mushroom, poultry reduction

NORTH SHORE SCALLOPS

leek, potato, beurre blanc

STERLING BEEF

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

ATLANTIC HALIBUT

green bean, celery, Quebec absinthe

QUEBEC LAMB

carrot, baby turnip, potato

DESSERTS

MAPLE

french toast, bread tuile, maple ice cream

BLANCMANGE

rice pudding, almond, sumac

VACHERIN

strawberry, rhubarb, elderflower

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.

