



TABLE D'HÔTE

Price 125

APPETIZERS

PARSNIP VELOUTÉ

salsify, honey, pollen

BEETROOT SALAD

horseradish cream, birch syrup, camelina

SQUASH CARMELLE

squash, grape, sage, Alfred le fermier

ISLAND SCALLOP

potato, shallot, black truffle

EASTERN TOWNSHIPS RABBIT

risotto, mustard, safran

FOIE GRAS FROM LA CANADIÈRE

almond, lingonberry, puff brioche

MAINS

PITHIVIER

potato, mushroom, swiss chard,
vegetable juice

FRESH RICOTTA RAVIOLO

egg yolk, swiss chard, safran

PACIFIC SABLEFISH

celeriac, wild mushrooms, Quebec truffle
royal kombu broth

VEAL

parsley root, jerusalem artichoke, fir, juniper

STERLING BEEF

potato, carrot, kale, red wine sauce
for an additional 15\$: seared foie gras

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.