



TABLE D'HÔTE

135

APPETIZERS

PARSNIP POTAGE

honey, pollen, balsam fir

BEETROOT SALAD

goat cheese, pear, cranberry

KENAUK FARM TROUT

onion, caper, caviar

SCARPINOCC

squash, sage, grape, Alfred le fermier cheese

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

celeriac, parsley root, truffle

NORTH SHORE SCALLOPS

leek, potato, beurre blanc

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

MAPLE

french toast, bread tuile, maple ice cream

BLANCMANGE

rice pudding, almond, sumac

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.

