Chef Jean-Luc Boulay, Maître Cuisinier de France, and his brigade wish to send your taste buds on a journey with our **seven-course Discovery Menu** at $155, inspired by local Quebec products.

(Ask your waiter, different wine pairing available on request.)

**SPRING MENU 2023**

**APPETISERS**

**Foie gras terrine**

Sea Buckthorn jelly, fruits coulis

Local candied berries and toasted house made brioche 29.

**The foie gras Experience**

Five ways of tradition and innovation

Variations of textured fruits and vegetables 39.

**Seared foie gras**

Cake renversé with wild strawberries

Thyme tiles and duck jus 39.

**Bison**

Lightly torched marinated loin with boreal seasoning

Pickled crosne and red cabbage purée

Élizabeth blue cheese sauce and spiced red wine syrup 29.

**Arctic char**

Arctic char longuet, marinated mushrooms

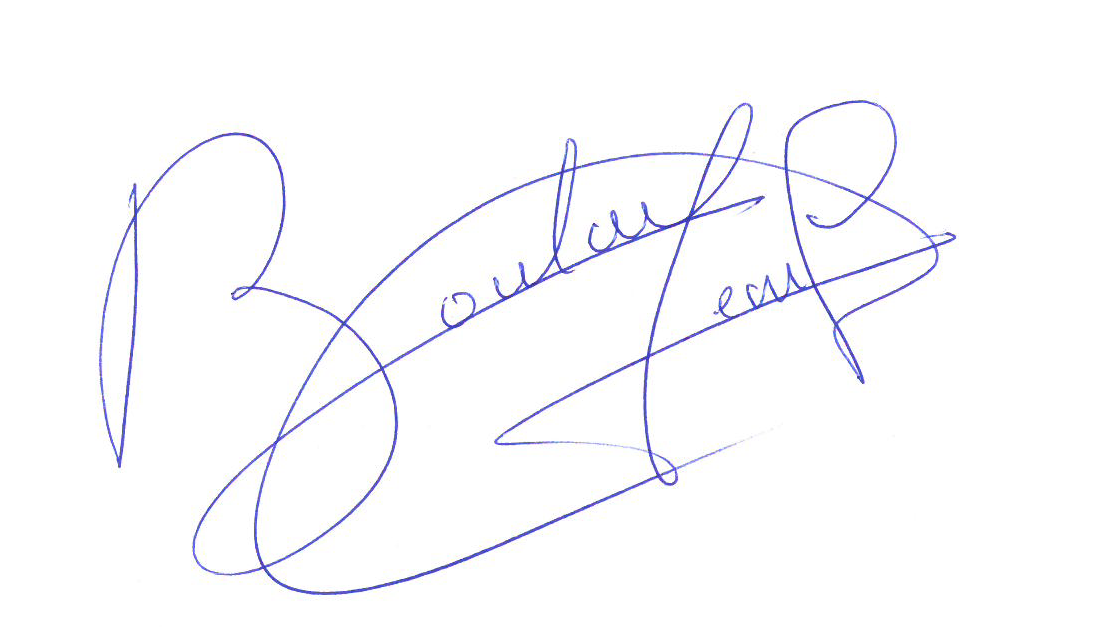
Glasswort

Fennel purée, herbs sauce 29.

**Snow Crab and Caviar**

Glasswort crips and Granny-Smith apple rope

Crab milk and sweetgrass oil 35.



**MAIN COURSES**

**Squab**

breast stuffed with Lardo di Colonnata

Beets, Candied rhubarb, black walnut

Vegetable jus 66.

**Duck supreme**

Cromesquis with peach and foie gras

Savory carrot cake, duck heart

Black spruce sauce 56.

**Veal sweetbreads and lobster**

Morels stuffed with Matane shrimp, asparagus

Lillet Meat jus 56.

**Halibut**

Leeks, seaweed and smoked almonds

Black garlic from Quebec

Noilly Prat sauce 56.

**Lamb**

Rack, filet mignon and flanks

Eggplant and plum chutney

Hazelnut And lamb jus 56.

**Scallops**

Butternut squash purée

Mushroom duxelle, Chestnut mushrooms

Porcini cream sauce 56.

Please, inform us of any food allergies.

The fresh market cuisine experience requires a certain time for preparation.

Thank you for your understanding!